

NEW YORK
264-266
Pearl Street.

COPYRIGHT, 1899, ENTERED AT SECOND CLASS RATES

CHICAGO
Halle Bld.
135-137 Van Buren St.

THE NATIONAL PROVISIONER

PUBLISHED WEEKLY

The Organ of the Meat and Provision Industries of the U. S.

Vol. XX.

NEW YORK AND CHICAGO, APRIL 15, 1899.

No. 15

THE BRISTOL COMPANY, WATERBURY, CONN.
Recording Thermometers, Pressure Gauges and
Electrical Instruments. Thermometers for Cold Storage
Rooms. Send for Circulars.

Simple,
Powerful,

TABER ROTARY PUMPS

Durable and
Economical.

FOR PUMPING

COTTONSEED OIL and SOAP STOCK

CHICAGO OFFICE: 144 Kinzie St. TABER PUMP CO., Buffalo, N. Y. BOSTON OFFICE: 16 Lincoln Street.



Established
1857.

ROHE & BROTHER,

Pork and Beef Packers and Lard Refiners,

CURERS OF THE CELEBRATED

"REGAL" Ham, Breakfast Bacon and Shoulder.

Manufacturers of the famous brand "PURITY" Lard.

Goods for Export and Home Trade in any desired package.

Main Office, 264, 266, 268 West 33d Street.

EXPORT OFFICE: 344 Produce Exchange.

Packing Houses: 264, 266, 268 West 33d Street. 334 to 340 West 37th Street.
333 to 343 West 36th Street. 347 to 349 West 35th Street.

NEW YORK.

NELSON MORRIS & CO.,

UNION STOCKYARDS, CHICAGO, ILL.

765 Westchester Avenue, (Westchester.)
12th Avenue & 130th Street, (Harlem.)
No. 1 Manhattan Market, W. 35th Street.

NEW YORK

BRANCHES:

23 Tenth Avenue, (Gansevoort.)
94 N. 6th St., Brooklyn, N. Y., (Williamsburg.)
Levy & Dahlman, Ft. Greene Place, Brooklyn, N. Y.

CHICAGO PACKING AND PROVISION COMPANY,

PACKINGHOUSES AT

National Stockyards, Illinois.
Union Stockyards, Chicago, Ill.
Nebraska City Union Stockyards,
Nebraska City, Neb.

PORK PACKERS

and Dealers in All Kinds of...

Correspondence Solicited.

FRESH and CURED HOG PRODUCT.

Address all correspondence to the General Offices, 67 BOARD OF TRADE, CHICAGO, ILL.

PAGE'S THIS WEEK'S QUOTATIONS ON CALFSKINS.

WEIGHT.	
17 and up	\$2.65
12 to 17 lbs.	2.25
9 " 12 "	1.75
7 " 9 "	1.35
5 " 7 "	.85
4 " 5 "	.60

These quotations are for the cured or salted weights of choice, fine, trimmed Veal Skins, perfect on flesh and grain, taken off and cared for exactly in accordance with our printed directions (which we furnish Butchers free, postpaid, on application), and are for skins shipped in to us clean and fresh.

We pay the freight if shipped in quantities of 200 lbs. or more, including other stock shipped to us at same time, after delivery at the Butcher's nearest station, if he will first write to us for shipping directions and refer to this offer, and say that he saw it in THE NATIONAL PROVISIONER. Address

CARROLL S. PAGE, HYDE PARK, VERMONT.

HIGHEST PRICES
PAID FOR

Hides, Horsehides, Tallow, Etc.

CALFSKINS
A SPECIALTY.

SHEEP AND LAMB SKINS, PELTS.

JOSEPH HABERMAN,

CONSIGNMENTS SOLICITED

623 to 627 West 40th Street, NEW YORK CITY

OFFICIAL CHEMISTS to the
New York Produce Exchange.
264-266 Pearl St., New York.
See Page 45.

THE NATIONAL PROVISIONER
ANALYTICAL LABORATORY,

Fischer Mills Pure Spices

ARE THE BEST AND CHEAPEST.
393, 395 & 397 GREENWICH ST.,
NEW YORK.

REMINGTON MACHINE COMPANY

BUILDERS OF

WILMINGTON, DELAWARE.

Refrigerating and Ice Making Machinery From $\frac{1}{2}$ to 50 Tons Capacity.

We make a SPECIALTY OF SMALL MACHINES, and have the MOST SUCCESSFUL SYSTEM OF MECHANICAL REFRIGERATION for Dairies, Packing-houses, Hotels, Market Houses, Steamships and wherever a moderate amount of Refrigeration is required.

The REMINGTON VERTICAL AMMONIA COMPRESSORS are built either with ENGINE direct connected on same base, or for BELT POWER. They are the SIMPLEST, MOST COMPACT and EFFICIENT MACHINES yet designed for this purpose. Skilled help not required for their operation.

In sending for estimates give as full information as to your requirements as possible.

State:—

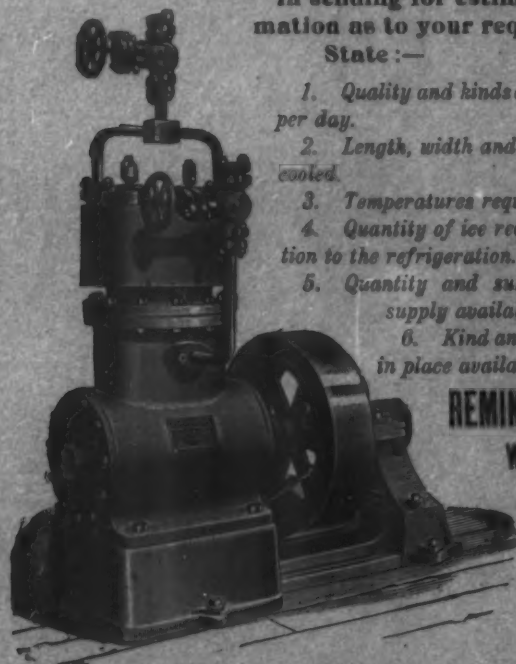
1. Quality and kinds of produce or meats handled per day.
2. Length, width and height of the rooms to be cooled.
3. Temperatures required in each room.
4. Quantity of ice required per 24 hours in addition to the refrigeration.
5. Quantity and summer temperature of water supply available.
6. Kind and amount of power already in place available to drive Compressor.

REMINGTON MACHINE CO.,

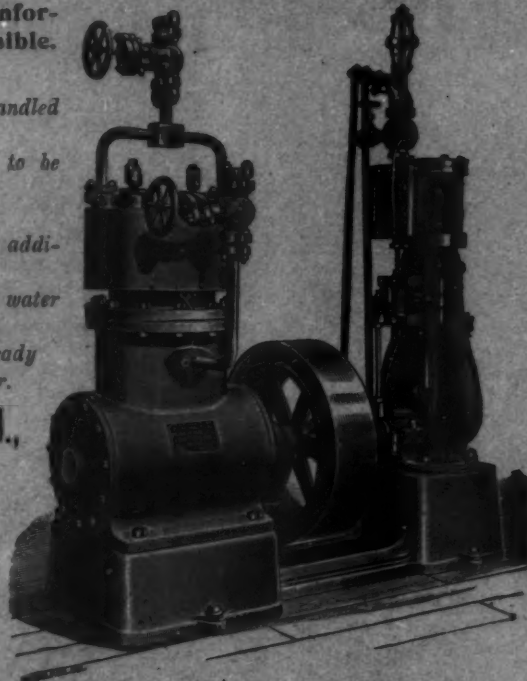
WILMINGTON, DEL.

NEW YORK OFFICE:
136 Liberty Street.

BAKER & HAMILTON,
San Francisco, Cal.
Sole Coast Agents.



REMINGTON BELT POWER COMPRESSOR.



REMINGTON DIRECT CONNECTED COMPRESSOR.

IS ONLY

THERE **Preservaline** ONE

"A"
PRESERVATIVE
For FRESH MEAT, TENDERLOIN,
POULTRY, PORK & LIVER SAUSAGE,
SAUSAGE MEAT, ETC.
IT KEEPS THEM FRESH,
SWEET AND JUICY

"XXX"
PRESERVATIVE
For CHOPPED MEAT, CUTS, LOINS,
HAMBURGER STEAK, ETC.
A white powder that gives Meat
a handsome red color and
keeps it sweet and
wholesome

"C"
PRESERVATIVE
For CURING, CORNING & PICKLING
HAMS, BACON, PORK, BEEF, TONGUES;
PRODUCES THE FINEST MILD
CURE AND SAVES
SHRINKAGE

"B"
PRESERVATIVE
For BOLOGNA, FRANKFURTER,
VIENNA, AND ALL KINDS OF
SMOKED SAUSAGE.
PREVENTS SOURING AND
MOLDING.

"AB" EXTRA
PRESERVATIVE
For BOLOGNA, SUMMER SAUSAGE,
FRANKFURTERS, ETC.
Gives a handsome natural color
that neither fades nor
darkens.

MANUFACTURED ONLY BY THE INVENTORS.

THE PRESERVATIVE MFG. CO.

NEW YORK
13 CEDAR STREET

CHICAGO
183 ILLINOIS STREET

SAN FRANCISCO, CAL.
179 MISSION STREET

Always order the Genuine BOAR'S-HEAD BRAND of PRESERVATIVE, all packages have the Red Seal as shown above. Your jobber carries it, if not, write us and we'll see that you get it.

THE G. H. HAMMOND COMPANY,

HAMMOND, IND. AND SOUTH OMAHA, NEB.

SHIPPERS OF

DRESSED BEEF, SHEEP AND HOGS

MAKERS OF "CALUMET" BUTTERINE ESPECIALLY ADAPTED FOR SUMMER USE.

COIN SPECIAL BRANDS OF
BEEF EXTRACT, CANNED MEATS,
HAMS AND BACON, LARD, Etc., Etc.
HAVE NEVER BEEN EXCELLED.

New York Branch, 309 Greenwich Street,
Boston Branch, 54 Chatham Street,
Chicago Branch, 244 Lake Street.

TRY OUR LARD SUBSTITUTE, "COOKENE."

Swift's Silver Leaf Lard

Is kettle rendered, pure, and of superior quality. Silver Leaf Lard is sold in nearly every grocery store in America.

Swift and Company

Chicago

Kansas City

Omaha

St. Louis

St. Joseph

St. Paul

Anglo-American Provision Company,

Proprietors of the
Celebrated

DELMONICO,
CHERRY and
MONOPOLE BRANDS
of Smoked Meats.

**PORK PACKERS,
LARD REFINERS AND
SAUSAGE MAKERS.**

Peach Leaf Lard and
Royal Lily Compound.
CERVELAT and all
FANCY SAUSAGES A
SPECIALTY,
For Export and
Domestic Trade.

Correspondence Solicited and Prices Quoted on Application.

PACKINGHOUSES, UNION STOCKYARDS,
Address all correspondence to 60 Board of Trade,

CHICAGO.

SEE PAGE 5 FOR CLASSIFIED INDEX.

SEE PAGE 7 FOR ALPHABETICAL INDEX.

CREST BRAND**WATER-PROOF INSULATING COMPOUND.**

For Caulking Floors, for interior angles of Packing Cases, Tops of Railway Carriages, for coating the interior of Galvanic Batteries, and for other telegraphic purposes; for joints in Iron and Wood Gutters, also Ice House, Slaughterhouse and Stable Floors; for making refrigerators air-tight, and other purposes too numerous to mention.

THIS COMPOUND IS PROOF AGAINST RUST, BRINE AND ACID.

This is the cheapest and best Insulating and Water-proofing Compound on the market. It can be supplied in solid or paint form. Write for samples and Prices.

BINNEY BROTHERS, 284 Pearl Street, New York City.

STRICTLY PURE SPICES

Ground Especially
for the
...PROVISION TRADE.

"Ardenter Brand."

WM. G. DEAN & SON,

Importers and
Manufacturers,
Washington and North Moore Streets,
Write for prices, which are the lowest. NEW YORK.

RESERVED FOR THE

GLOBE IRON WORKS,
CINCINNATI, O.

The name **Westinghouse** is a guarantee.

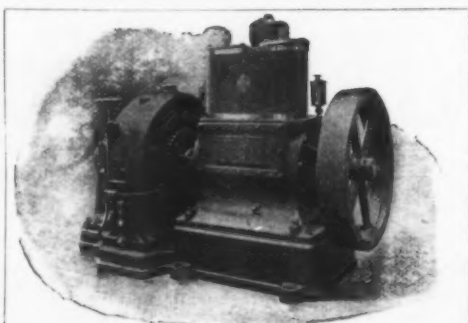


FIG. 1.

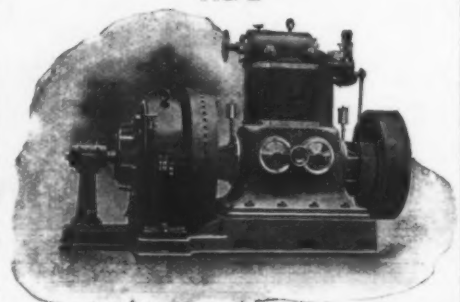


FIG. 2.

DIRECT-CONNECTED ENGINES & DYNAMOS

Fig. 1 shows a Westinghouse "Standard" engine direct-connected to Westinghouse "Engine" type Generator. Fig. 2 shows a similar combination, but with "compound" engine.

These machines represent all of the latest and best ideas, in mechanical and electrical design. They are compact, highly efficient, and especially adapted to isolated lighting and power service.

DYNAMOS—MANUFACTURED BY

WESTINGHOUSE ELECTRIC & MFG. CO.

PITTSBURG, PA., and all principal cities in the U. S.

WESTINGHOUSE ELECTRIC CO., LTD.

32 Victoria St., LONDON.

ENGINES MANUFACTURED BY

WESTINGHOUSE MACHINE CO.

PITTSBURG, PA., & CHICAGO.

ENGINEERS FOR POWER AND LIGHTING

WESTINGHOUSE, CHURCH, KERR & CO.

NEW YORK PITTSBURG PHILADELPHIA
BOSTON DETROIT CHICAGO
AND ALL FOREIGN COUNTRIES

Goods that are the Standard of Excellence.



Automatic Herosene Engine.
No Smell. No Engineer.
No Danger.

Less than one Cent per H. P. Hour for an Engine to Run

**MEAT CHOPPERS,
SAUSAGE STUFFERS,
SPICE MILLS,
VENTILATING FANS,**

**BONE GRINDERS,
SOAP MACHINERY
ELECTRIC LIGHT-
ING APPARATUS,**

OR ANYTHING IN YOUR PLACE.

Send for New Catalogue.

We can save you money.

MIETZ & WEISS, 128-132 Mott St., New York.

HAMMOND, STANDISH & CO.,

DETROIT, MICHIGAN, U. S. A.,

Curers of the Celebrated

APEX BRAND

of Hams and Bacon.

An advertisement in this paper brings your goods under the notice of the largest buyers in the trade.

CLASSIFIED INDEX TO ADVERTISEMENTS AND BUYERS' GUIDE.

Aluminum Paint.
American Pegamold Co.

Ammonia
National Ammonia Co.

Ammonia Fittings
Tight Joint Co.

Architects.
Lees, Son & Co.
Perrin, Wm. R. & Co.

Asbestos Roofing.
H. W. Johns Mfg. Co.

Asphalt.
Atlantic Alcatraz Asphalt Co.

Belt Dressing.
Cling-Surface Mfg. Co.

Blowers.
American Blower Co.

Bollers.
Lefell & Co.

Bone Crushers.
Stedman Foundry and Machine Works.

Books.
The Blue Book (Pork and Beef Packers' Handbook and Directory).
The Red Book (Linsed Oil and Varnish Manufacture).
The Yellow Book (Manufacture of Cottonseed Oil).
The Brown Book (Manufacture of Glue and Gelatine).
Redwood's Ammonia Refrigeration.
Sausage Recipes.
Secrets of Canning.
Thomas' Am. Grocery Trades Ref. Book.
Ice Making and Refrigeration.
The Manufacture of Sausages, by James C. Duff, S. B., Chief Chemist of The National Provisioner.

Borax.
Pacific Coast Borax Co.
Welch, Holme & Clark Co.

Boric Acid.
Pacific Coast Borax Co.

Business Opportunities.
(Also Want and For Sale.)

Butchers' Supplies.
(See Casings, also Machinery.)

Butchers, Wholesale.
(See also Pork and Beef Packers.)
Armour & Co.
Armour Packing Co.
Cudahy Packing Co.
Eastmans Co.
Hammond Co., G. H.
Kings & Co., Ltd.
Martin, D. B.
Schwarschild & Sulsberger Co.
Stern, Joseph & Son.
Swift and Company.
United Dressed Beef Co.
Richard Webber.

Calf-Skins, (Green).
Haberman, Jos.
Page, Carroll S.
P. Donahue & Son.

Casings.
Bechtelst & Co.
Haberhorn Bros. (Russian Sheep Casings).
Illinois Casing Co.
Nelson Morris & Co.
Preservalline Mfg. Co.
Scheideberg, H.
Swift and Company.

Cassite Soda.
Welch, Holme & Clark Co.

Charcoal.
John R. Rowand.

Chemists.
The National Provisioner Analytical and Testing Laboratory.
B. Heller & Co.
Preservalline Mfg. Co.

Cold Storage and Refrigerator Rooms.
Arctic Freezing Co.

Commission Merchants, Bankers and Brokers.
(See also European Commission Merchants.)
Gibson, W. J. & Co.
Hately Bros.
Jamison, John.
M. M. Johnston.

Jennings Provision Co.
Maury, F. W., & Co.
Richard McCartney.
Oliver, Stephen B.
H. C. Zaun.

Cotton Oil.
American Cotton Oil Co.
Kentucky Refining Co.

Cotton Oil Mill Machinery.
The Buckeye Iron and Brass Works.

Creamery Butter.
Illinois Creamery Co.

Dryers.
(See also Fertilizer Machinery.)
Anderson, V. D., Co.
Bartlett & Co., C. O.
Smith & Sons' Company, Theodore.

Dynamos and Motors.
Crocker-Wheeler Electric Co.
The Sprague Electric Co.
Westinghouse Electric & Mfg. Co.

Electric Fans.
Diehl Manufacturing Co.

Engines.
Lefell, James & Co.
Westinghouse, Church, Kerr & Co.

Engines and Bollers.
Frick Co.

European Commission Merchants.
Bergmann, Emil (Germany).
Carlsson & Agvist (Sweden).
De Lorne & Frit, A. (Belgium).
Fahrenhorst, Paul (Germany).
Hoefgen, E. (Germany).
Kiderlen, E. (Germany).
Lammens, L. (France).
Müller, C. & J. (Germany).
Osten, Victor, v. d. (Germany).
Tickle, W. W. (England).

Fat and Skin Dealers.
Brand, Herman.
Donahue, P., & Son.
Levy, Jacob.
Lederer Bros.

Fertilizer Machinery.
The V. D. Anderson Co.
Smith & Sons' Company, Theodore.
Stedman, Fdry. & Mach. Works.

Filter Presses.
Perrin, Wm. R.
Stillwell-Bierce & Smith-Valle Co.

Financial Advertisements.
Audit Company, The.
North American Trust Co.

Fire Extinguishers.
Bennett, H. R.

Graphite Paint.
Jos. Dixon Crucible Co.

Harness Oil.
Standard Oil Co.

Hides.
Haberman, Joseph.
Brand, Herman.
Donahue, P., & Son.
Levy, Jacob.
Lederer Bros.

Hydraulic Presses.
Thomas-Albright Co.

Ice.
Scott, R. & W.

Ice Boxes, Butchers' Fixtures and Supplies.
Baron, S.

Ice and Refrigerating Machines.
Challoner's Sons Co., Geo.
Creamery Pkg. Mfg. Co.
The Frick Co.
Healy Ice Machine Co.
Remington Machine Co.
Vilter Manufacturing Co.
Vogt Machine Co., Henry.
Westinghouse, Church, Kerr & Co.
Wolf, Fred. W., Co.

Ice Scales.
Pelouze Scale & Mfg. Co.

Inspectors and Weighers of Provisions.
Goulard, Thom. & Co.

Insulating Materials.
American Pegamold Co.

Atlantic Alcatraz Asphalt Co.
Binney Bros.
Bird, F. W., & Son.
Standard Paint Co. (Paper).

Iron Works.
Globe Iron Works.

Kerosene Engines.
Mietz & Weiss.

Lard (European Buyers of).
Borgmann, Emil.

Lard Cooler, Mixer and Dryer.
Dopp, H., Wm. & Son.

Lard (Neutral).
John H. Hartog & Co.

Lard Presses.
Boomer & Boschert Press Co.

Lard Refiners.
The W. J. Wilcox Lard and Refining Co.

Lard Refiners' Machinery.
Theodore Smith & Sons' Company.

Lard Tubs and Pails.
Frank Diesel Can Co.
Horne & Danz Co., The.

Lard Tub Clamps.
Acme Flexible Clasp Co.

Linsed Oil Machinery.
The Buckeye Iron & Brass Works.

Meat Choppers.
Enterprise Mfg. Co.
Smith's Sons, John E.

Meat Cutters.
Billingham, P., & Co.

Mechanical Engineers.
Chas. W. Boyer.

Mica Axle Grease.
Standard Oil Co.

Packing House Machinery and Supplies.
Enterprise Mfg. Co.
Wm. R. Perrin & Co.
Smith's Sons, John E.
Welch, Holme & Clark Co.

Paint.
Spear's Sons' Co., The Alden.
Standard Paint Co.

Parchment Paper.
Paterson Parchment Paper Co.
West Carrollton Parchment Co.

Paper and Twines.
Charles Ribbans.

Paraffine Wax.
Standard Oil Co.

Paste.
Arabot Mfg. Co.

Patent Lawyers.
H. B. Willson & Co.

Pipe Covering.
H. W. Johns Mfg. Co.

Pork and Beef Packers.
Armour & Co.
Armour Packing Co.
Anglo-American Provision Co.
Boston Packing & Provision Co.
Chicago Packing & Provision Co.
Cudahy Packing Co.
The Jacob Doid Packing Co.
German-American Provision Co.
Halstead & Co.
Hammond, G. H. Co.
Hammond, Standish & Co.
International Packing Co.
Jersey City Packing Co.
Kings & Co., Ltd.
Libby, McNeill & Libby.
Lipton, The T. J. Co.
Martin, D. B.
Morris, Nelson & Co.
North Packing & Provision Co.
Robe & Brother.
Sinclair Co., Ltd., T. M.
Squire, John P., & Co.
Squire, John P., & Sons.
Swift and Company.

Preservatives.
B. Heller & Co.
Preservalline Mfg. Co.

Presses.
The Boomer & Boschert Co.
Thomas-Albright Co.

Proposals for Subsistence Supplies.

Provisions.
F. Bechtelst & Sons.
Bohnet, Frederick.
Zimmerman, M.

Pumps.
Foster Pump Works.
Taber Pump Co.

Railroads.
"Big Four Route" (C. C. C. & St. L. Ry.).
Chicago & N. W. Ry.
Chicago & Alton R. R. Co.
Chicago, Mil. & St. Paul R. R. Co.
N. Y. C. & H. R. R. Co.

Hat Exterminators.
Herzog-Rabe & Co.

Refrigerating Apparatus.
Vacuum Refrigerating Co.

Roofing.
Assyrian Asphalt Co.

Safe Deposit and Storage.
N. Y. Produce Exchange Safe Deposit Co.

Sal Soda.
Morton, Joy & Co.
Welch, Holme & Clark Co.

Salt.
Joy, Morton & Co.

Sausage (European Buyers of).
Emil Borgmann.

Sausage Manufacturers.
Bacharach, Joseph.
M. Zimmerman.

Sausage Makers' Supplies.
B. Heller & Co.
Preservalline Mfg. Co.

Scales.
Computing Scale Co., The.
Pelouze Scale & Mfg. Co.

Separators.
Austin Separator Co.

Silicate of Soda.
Welch & Welch.
Welch, Holme & Clark Co.

Skewers.
P. E. Helms.

Soap.
Armour Soap Works.

Soap Makers' Machinery.
H. Wm. Dopp & Son.
Hersey Mfg. Co.
Houchin & Huber.
Taber Pump Co.

Soap Makers' Supplies.
Jobbins & Van Ruymbeke.
Welch & Welch.
Welch, Holme & Clark Co.

Soda Ash.
Morton, Joy & Co.
Welch, Holme & Clark Co.

Spices.
Dean, W. G. & Son.
Flischer Mills.

Steamship Lines.
Miller, Bull & Knowlton, Agents.

Steam Pipe Fittings & Flange Unions.
Tight Joint Co.

Tallow.
Haberman, Joseph.

Taxidermy.
F. L. Ackley.

Telephones.
New York Telephone Co.

Thermometers.
Bristol Co.
Hohmann & Maurer.

Tracking.
J. Duncan & Co.

Track Builders.
Lansing Wheelbarrow Co.

Trucks and Wheelbarrows.
Lansing Wheelbarrow Co.

Valves.
Jenkins Bros.

Ventilators.
Merchant & Co., Inc.

Washing Powder.
Armour Soap Works.

Waxed Paper.
Sparks Manufacturing Co., The.

Want and For Sale Ads.



A Lundell Motor takes up very little space, usually none outside of the space already occupied by the machine you want to operate. One advantage of using electric motors is that you can start or stop any machine absolutely independent of every other machine, running fast or slow as desired. *No power is being consumed except right where you are doing work.* No technical knowledge of electrical machinery is necessary to operate Lundell Motors. They are simple, compact and substantially constructed. They require no repairs and need no attention except to keep the oil wells filled.

If you are running a large establishment every machine offers an opportunity for the advantageous use of an electric motor. If you are only operating a few machines, or perhaps a single chopper or mixer, you can do it *better, cheaper and safer* with Lundell Motors than with any other power. We will be glad to have you write and allow us to explain how we can help you in your work.

We make these motors for belted, direct, or geared connection to any machine; sizes from one-quarter h. p. up. *Economy and Durability Guaranteed.*

All correspondence promptly and fully answered.

Address Department P.,

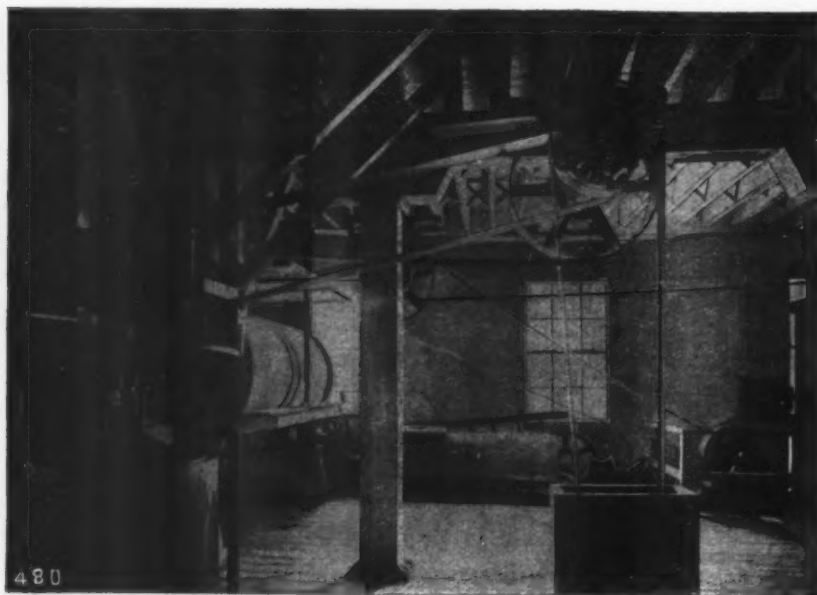
Sprague Electric Company,

Chicago,
Marquette Building.

20 Broad Street, New York.

For operating
Machinery in

Packingshouses, Fertilizer and Soap Works, Cotton Oil Mills,
.....Sausage Factories, Ice and Refrigeration Plants,



15 H. P. Crocker-Wheeler Motor in Lard Refinery Driving Worm Elevator, Lard Rolls and Agitator. Cudahy Packing Company, Sioux City, Iowa.

Let our Engineers give you their expert opinions and estimates on Electric Installations and their Maintenance. Electric Power is

**Clean,
Flexible,
Reliable,
Controllable,
Independent,
Simple,
Accurate,
Safe and
Economical.**

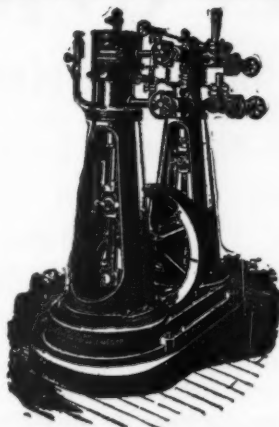
Crocker-Wheeler Company,

Manufacturers and Electrical Engineers.

1515 Old Colony Bldg., CHICAGO, ILL.

ICE and REFRIGERATING MACHINES For Creameries and Produce Dealers.

**SIMPLE.
STRONG.
COMPACT.
DURABLE.**



**Largest Efficiency Possible,
Because Absolutely
No Clearance.**

**The Only Small Machines
Of Duplex Type**

Equivalent to two independent machines.
One always in reserve as protection against
loss from stoppages and break-downs.

**Small Plants from 2 to 10 Tons Refrigerating
Capacity our Specialty.**

Estimates cheerfully and promptly given.
Send for full illustrated and descriptive
Catalogue.

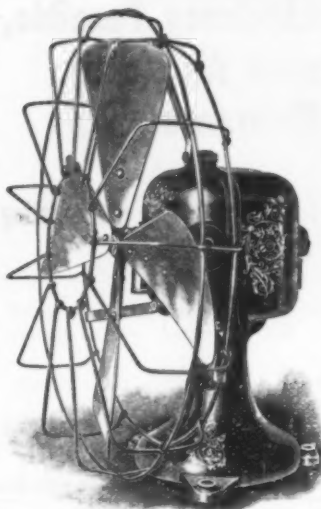
CREAMERY PACKAGE MANUFACTURING CO., 1, 3 and 5 W. Washington
Street, CHICAGO, ILL.

ALPHABETICAL INDEX TO ADVERTISERS.

A —Ackley, F. L. 48	C —German-American Provision Co. 25	N —National Ammonia Co. 10
Aerne Flexible Clasp Co. 46	Gibson, W. J., & Co. 29	National Provisioner Analytical and Test- ing Laboratory 45
American Blower Co. 18	Globe Iron Works 4	N. Y. C. & H. R. R. Co. —
American Cotton Oil Co. —	Goulard, Thomas, & Co. 46	N. Y. Produce Exchange Safe Deposit Co. 37
American Pegamoid Co. 10		New York Telephone Co. 40
Anderson Co., V. D. 49		North American Trust Company 17
Anglo-American Provision Co. 3		North Packing and Provision Co. 51
Arabol Mfg. Co. 25	H —Haberman, Joseph 1	
Aretic Freezing Co. 24	Haberkorn Bros. 47	O —Oliver, Stephen B. 47
Armour & Company 10	Halstead & Co. 49	Osten, Victor, v. d. 47
Armour Soap Works 8	Hammond Co., Geo. H. 3	
Armour Packing Co. 48	Hammond, Standish & Co. 4	P —Pacific Coast Borax Co. 52
Atlantic Alcatraz Asphalt Co. 24	Hartog, John H. & Co. 17	Page, Carroll S. 1
Audit Company, The —	Hately Bros. 14	Paterson Parchment Paper Co. 19
Austin Separator Co. 9	Healy Ice Machine Co. 10	Pelouze Scale & Mfg. Co. 38
	Heller & Co., B. 30	Perrin & Co., Wm. R. 49
B —Bacharach, Jos. 46	Helms, P. E. —	Preservalline Mfg. Co. 2
Baron, S. 43	Herzog-Rabe & Co. —	
Bartlett & Co., C. O. 52	Hersey Mfg. Co. —	R —Remington Machine Works 2
Bechstein & Co. 46	Hoefgen, E. M. 47	Ribbons, Charles 30
Bechstein, F. & Sons —	Hohmann & Maurer. 21	Rohe & Brother 1
Bennett, H. R. 21	Horne & Danz Co., The. 15	Rowand, John R. 24
Big Four R. R. Co. 50	Hoefgen, E. M. 47	
Binney Bros. 4		S —Schwarzschild & Sulzberger Co. 50
Bird, F. W. & Son 19	I —Illinois Casing Co. 46	Sinclair Co., Ltd., T. M. 14
Billingham & Co., P. 50	Illinois Creamery Co. 37	Smith & Sons' Co., Theodore. 9
Bohnet, Fred 51	International Packing Co. 51	Smith's Sons, John E. 45
Boomer & Boschert Press Co. 25		Sparks Mfg. Co., The. 17
Borgman, Emil 47	J —Jamison, John 49	Speare's Sons' Co., The Alden. 9
Boston Packing & Provision Company. 48	Jenkins Bros. 50	Sprague Electric Co., The. 6
Boyer, C. W. 24	Jersey City Packing Co. 48	Squire & Sons, John P. 49
Brand, Herman 46	Jobbins & Van Rynbeke 28	Squire & Co., John P. 49
Bristol Co. 1	Johns Mfg. Co., The H. W. 26	Standard Oil Co. 14
Buckeye Iron & Brass Works. 43	Johnson, E. E. 47	Standard Paint Co. 23
		Stern & Son, Joseph 50
C —Carlsson & Aqvist 47		Stedman Fdy. & Machine Works. 8
Challoner & Son's Co., The Geo. 24	K —Kentucky Refining Co. 26	Stillwell-Bierce & Smith-Valle Co. —
Chicago & Alton R. R. Co. —	Kiderlin, E. 47	Swift and Company 49
Chicago, Milwaukee & St. Paul R. R. Co. 29	Kingan & Co. 46	
Chicago & N. W. R'y —		T —Taber Pump Co. 1
Chicago Packing & Provision Co. 1	L —Lammens, L. —	Thomas-Albright Co. —
Cling-Surface Mfg. Co. 16	Lansing Wheelbarrow Co. 50	Tickle, W. Wilson 47
Computing Scale Mfg. Co. —	Lees, Son & Co., George 50	Tight Joint Co. 45
Creamery Package Mfg. Co. 7	Leffel, James & Co. 47	
Crocker-Wheeler Electric Co. 6	Levy, Jacob 46	U —United Dressed Beef Co. 48
Cudaby Packing Co. 51	Libby, McNeill & Libby 51	
	Lipton Co., The T. J. 49	V —Vacuum Refrigerating Co. 22
D —Dean, W. G. & Son 4		Vilter Mfg. Co. 24
De Lorne & Friz, A. —	M —Martin, D. B. 34	Vogt Machine Co. 23
Diehl Manufacturing Co. 8	Maury & Co., F. W. 45	
Diesel Can Co., Frank 51	McCartney, R. 30	W —Webber, Richard 50
Dixon Crucible Co., Jos. 25	Merchant & Co., Inc. 46	Welch & Welch 28
Dold Packing Co., The Jacob. 48	Miets & Weiss 4	Welch, Holme & Clark Co. 28
Donahue & Sons, P. 30	Miller, Bull & Knowlton, Agents. 17	West Carrollton Parchment Co. 18
Dopp & Son, H. Wm. 52	Morris, Nelson & Co. 1	Westinghouse, Church, Kerr & Co. 4
Duncan & Co., J. 43	Morton & Co., Joy. 20	Westinghouse Electric & Mfg. Co. 4
	Muller, C. & G. 47	Wilcox Lard & Refining Co., The W. J. 15
E —Eastmans Co. 50		Willson & Co., H. B. 46
Enterprise Mfg. Co. 43		Wolf Co., The F. W. 25
		Z —Zaun, H. C. 46
F —Fahrenhorst, Paul 47		Zimmermann, M. 46
Fischer Mills 1		
Foster Pump Works —		
Frick Co. 22		

DIEHL ELECTRIC FANS

:- WILL SECURE PERFECT VENTILATION IN :-

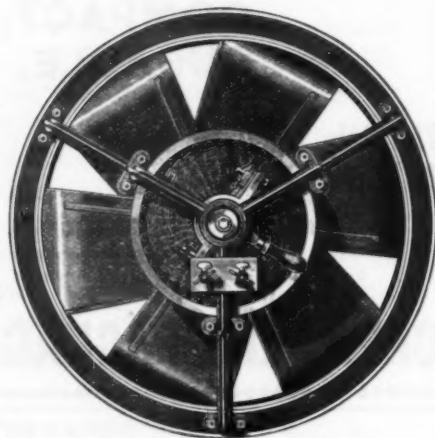


Fan Motors, all sizes.

Cold Storage Warehouses,
Packinghouses, Glue Works,
Soap Works, Fertilizer Works,
Rendering Works, Sausage Factories,
Meat Markets, Grocery Stores.

FAN MOTORS FOR YOUR OFFICE.
Ceiling Fans for Warehouses, Stores and
Offices. Thousands in use.

WE FURNISH POWER MOTORS TO RUN
Ice Machinery, Packinghouse Apparatus, and
anything in your establishment from 1/4 to 20 H.P.



Exhaust Fan with Motor, ready to work.

... SEND FOR ILLUSTRATED CATALOGUE ...

DIEHL MANUFACTURING COMPANY,

SHOW ROOMS: { 561-563 Broadway, New York.
192-194 Van Buren Street, Chicago.
128-130 Essex Street, Boston.

MAIN OFFICE AND WORKS...

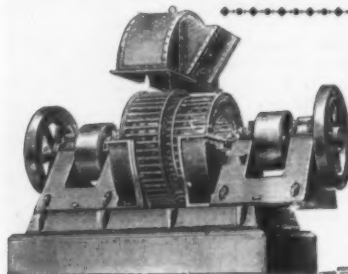
ELIZABETHPORT, N. J.

You Can Sell ARMOUR'S WASHING POWDER

2 PACKAGES FOR 5 CENTS.

For particulars write your jobber, or The Armour Soap Works, Chicago.

ARMOUR'S WHITE FLOATING SOAP IS A SURE SELLER. Name is good, quality is good, and price is right.



**Stedman Foundry &
Machine Works,**

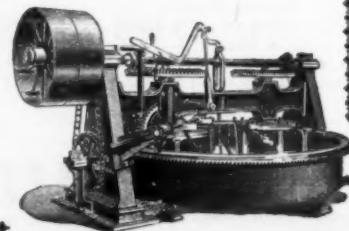
AURORA, IND.

OUR MACHINERY IS UP-TO-DATE, DURABLE AND SUBSTANTIAL IN CONSTRUCTION.....

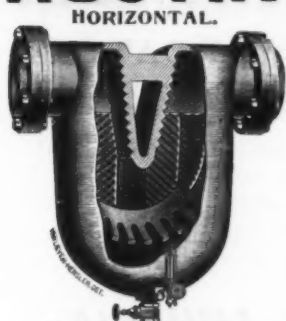
Several years of practical experience have enabled us to find out the wants of the Trade, and we are now prepared to offer the Trade a complete line of machinery for the manufacture of Fertilizers—complete plants a specialty.

WE MAKE

Disintegrators, Screens, Mixers,
Elevators, Double Mixers,
Crushing Rolls, Rock and Bone
Crushers, Hammer Pulverizers,
Rock Pulverizers.



AUSTIN SEPARATORS SEPARATE.



Sizes, 1½ to 12 inches and 12 to 20 inches.

We Pay the Freight Both Ways if Not Satisfactory.

.....AS OTHERS SEE US.....

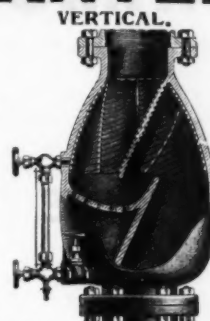
AUSTIN SEPARATOR CO.

GENTLEMEN:—We have used a number of your Separators in connection with ice plants erected by us, and have found them entirely satisfactory.

In making manufactured ice, we use the condensed water from exhaust steam, and although this water goes through a process of distillation, it is more or less contaminated with oil from engine, unless some means are taken to separate it before it is condensed. This your Separator does to our entire satisfaction, and it is the best apparatus of the sort that we have ever used.

Yours truly,

W. P. CALLAHAN & CO., DAYTON, O.
Manufacturers Refrigerating Machinery.



Sizes, 1½ to 10 inches and 12 to 20 inches.

30 Days' Trial Free.

ARE YOU HAVING THIS TROUBLE?

LET US SEND YOU OUR CATALOGUE.

AUSTIN SEPARATOR CO., 15-21 Woodbridge St., Detroit, Mich.

The Binders for The National Provisioner

will enable you to keep together in good shape the 26 numbers comprising a Volume. The price, including a punch, is \$1.50; without punches, \$1.00. Address THE NATIONAL PROVISIONER Office.

IT'S DOLLARS TO DOUGHNUTS,

If you try our Asbestine Weatherproof Cold Water Paint for outside use, or the Asbestine Cold Water Paint for inside use, that you save big money in your paint bills.

One of the largest packinghouses used last year 100,000 lbs.

The difference in cost between their bill and a bill for the same amount of oil paint, would amount to \$1,900—and they would not have got a fireproof surface by using oil paint.

FIGURES TALK.

Do you see the saving?

A powder made from an asbestos base that requires only the addition of cold water to make a fireproof and waterproof paint. Any one can mix and apply it.

Save Your Property.
Save Money.

Write us for applied sample, references, color card P. and prices.

THE ALDEN SPEARE'S SONS' COMPANY,

BOSTON, No. 369 Atlantic Avenue.

NEW YORK, No. 74 John Street,

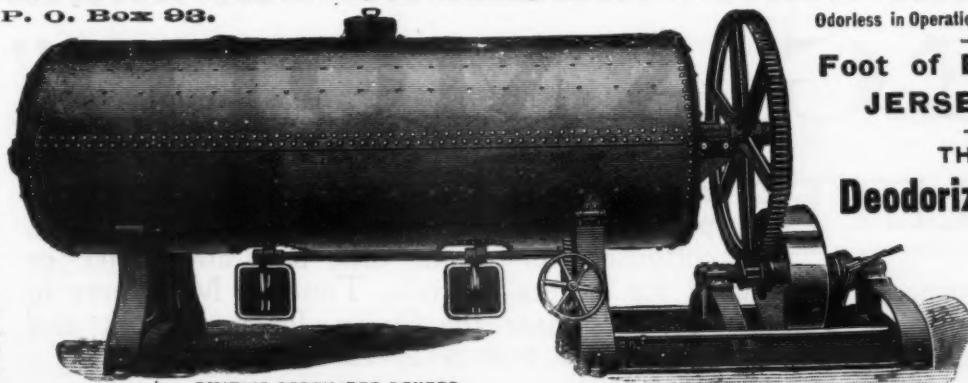
CHICAGO, No. 59 Market Street.

THEODORE SMITH & SONS' COMPANY, DRYERS

Manufacturers of Patent
Improved Fertilizer

of all sizes, from 3 to 5 feet Diameter,
for FERTILIZERS, CHEMICAL
WORKS, and all other purposes.

Manufacturers and Designers of Special Machinery for Oleo Oil and Butterine Factories and Lard Refineries.
P. O. Box 98.



SMITH'S FERTILIZER DRYERS.

Odorless in Operation. Give universal satisfaction

Foot of Essex Street,
JERSEY CITY, N. J.

THE SMITH

Deodorizing Condenser

Tallow Rendering Tanks,
Lard Coolers, etc.

Used in the leading Packing-Houses and Abattoirs and by the principal Butchers throughout the country.

SEND FOR CATALOGUE
AND PRICE LISTS.

ARMOUR & CO., PACKERS, CHICAGO.

In addition to all usual products of HOGS and CATTLE, including our unrivaled STAR HAMS and BACON, we manufacture

GLUE, CURLED HAIR,

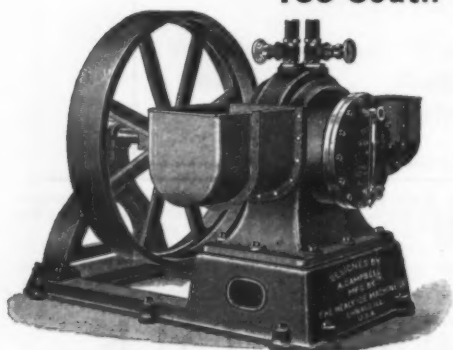
BREWERS' ISINGLASS,

PURE ANHYDROUS AMMONIA.

The Superiority of Our Goods is Well Known.

THE HEALY ICE MACHINE CO.

139 South Clinton Street, CHICAGO, U. S. A.



MANUFACTURERS OF THE LATEST

Improved Ice Machines

IMPROVEMENTS INCLUDE:

Simplicity, Economy and Durability.

THE BEST MACHINE FOR

PACKERS, BUTCHERS and COTTON OIL MILLS

Machines in successful operation in Canada, the United States and South America.

CAPACITY, ONE TO FIFTY TONS

Note these Points.

The crank runs in oil, continuously filtered by the action of the machine. The cylinder is constructed with a removable sleeve, easily replaced when worn. No boring of cylinder, which is an expense and weakens the machine. All parts interchangeable.

Cylinder head removable without disconnecting pipes, and valves removable without removing cylinder head, and requires but a few moments instead of hours.



The National Ammonia Company, ST. LOUIS, MO.

GENERAL OFFICES:

THE RECOGNIZED
STANDARD OF QUALITY
THROUGHOUT THE
WORLD.



ABSOLUTELY DRY AND PURE.

OUR GOODS CAN BE HAD OF THE FOLLOWING:

NEW YORK.—The De La Vergne Refrigerating Machine Co.—W. M. Schwenker.—Mallinckrodt Chemical Works.
PHILADELPHIA.—Theo. J. Goldschmidt.
WILMINGTON.—Delaware Chemical Co.
BOSTON.—Lyons & Alexander Co.
BALTIMORE.—Wm. Mitchell.
BUFFALO.—S. J. Krull.
CLEVELAND.—Cleveland Commercial Co.

PITTSBURG.—Union Storage Co., Transfer Agents.
LIVERPOOL, ENG.—Jas. Simpson & Co.
SYDNEY, AUSTRALIA.—The Ammonia Co. of Australia.
ST. LOUIS.—Mallinckrodt Chemical Works.—Larkin & Scheffer.
CHICAGO.—A. Magnus' Sons.—Fuller & Fuller Co.

MILWAUKEE.—Baumbach, Reichel & Co.
DETROIT.—Michigan Ammonia Works.
CINCINNATI.—Herman Goepper & Co.
KANSAS CITY.—S. J. Thomson.
NEW ORLEANS.—I. N. Brunawig & Co.
HOUSTON.—Jas. W. Davis Oil Co.
SAN FRANCISCO.—Pacific Ammonia & Chemical Co.—Geo. Herrmann.

"PEGAMOID"

(TRADE MARK)

ENAMELETTE

A Waterproof Composition, not affected by petroleum, kerosene, benzine, turpentine, linseed, cottonseed or castor oils, salt air, water or atmospheric influences. Unequaled for Tanks, Barrels, Tunnels, Machinery in damp places, Hulls of Vessels, Cottages near the Ocean, Interior Work and Decoration—in all colors. SAMPLE BY MAIL FOR 25 CENTS.

THE AMERICAN PEGAMOID CO.,

346 Broadway, New York.

THE NATIONAL PROVISIONER

The Organ of the Meat and Provision Industries
of the United States.

PUBLISHED WEEKLY.

THE NATIONAL PROVISIONER PUBLISHING CO.

DR. J. H. SENNER, Proprietor.

W. F. OSBORNE, Business Manager.

New York: 254-256 Pearl Street.

TELEPHONE, 865 JOHN.

CABLE ADDRESS, "SAMPAN, N. Y. W. Y."

EDITORIAL DEPARTMENT.

DR. J. H. SENNER, - - - - - Editor

COL. JOHN F. HOBBS, - - - Associate Editor

E. B. ROMMEL, - - - Assistant Editor

JAS. C. DUFF, S. B., - - - Technical Editor

and Chief Chemist

W. J. BLUE, Western Manager.

Chicago: Rialto Bldg., 135-153 Van Buren Street

Terms of Subscriptions Invariably in Advance,
Postage Prepaid.

United States and Canada, excepting New
Foundland..... \$3.00
All Foreign Countries in the Postal Union,
per year..... 5.00
Single or Extra Copies, each..... 10c
In requesting your address changed, give OLD as
well as NEW address.

THE NATIONAL PROVISIONER is not discontinued when
the subscription expires, but is sent until the receipt of a
definite order to stop the paper. A large number of our
subscribers would rather not have their subscriptions
interrupted and their files broken in case they fail to re-
mit before expiration. We therefore take it for granted,
unless notified to discontinue, and the amount of back
subscription is paid to date, that the subscriber wishes
to receive the paper without interruption.

We do not consider that papers returned to our office is
notice to discontinue.

Advertising Rates on Application.

Correspondence on all subjects of practical inter-
est to our readers is cordially invited, and the co-
operation of all packers, mill owners, and superin-
tendents, managers, employees and other thinkers is
earnestly desired. Clear, concise articles are espe-
cially welcome. News items, local newspaper clip-
pings or any information likely to interest the trade
will be thankfully received.

Money due "The National Provisioner" should be
paid to this office direct, or to any agent bearing the
written authorization of The National Provisioner
Publishing Co. to collect. No other payments can
be recognized. Make checks, drafts, P. O. orders,
etc., payable to the order of The National Provi-
sioner Publishing Co., 254 Pearl Street, New York.

Valuable Advance Information Exclusively to
Advertisers.

NEW YORK AND CHICAGO.

Vol. XX. Saturday, April 15, 1899. No. 15
COPYRIGHTED, 1899.

CONTENTS.

EDITORIAL—

The Court of Inquiry.....11
What Might Have Happened.....11
Keep Cool.....11
Packinghouse Farm Fertilizers.....11
Good Sheep Short and Scarce.....11
Fifty Years of Pork Packing.....12
They Knew Him at Home.....12

THE PACKINGHOUSE—

Bad Meat? Verdict: Not Guilty.....14
Meat Canning—IX.....18
A Remarkable Beef Contract.....21
An Interesting Tour of Inspection.....29
Requirements for American Meats Entering
Foreign Countries.....12

COTTONSEED OIL—

Weekly Review and Markets.....26

ICE AND REFRIGERATION—

Insulation—VI.....25
Cold Storage in New Zealand.....34

TALLOW, STEARINE, SOAP—

Weekly Review.....28

HIDES AND SKINS—

Markets.....30
Calfskins and the "Trust".....31

MISCELLANEOUS—

New Corporations.....18
Patents and Trade-Marks.....18

RETAIL DEPARTMENT—

Editorial, News and Hints, etc.....38-41

MARKETS—

Chicago and New York.....35, 37, 42

THE COURT OF INQUIRY.

The Court of Inquiry on the meat question is apparently about to close its tedious and exhaustive work. Whatever may have been said, justly or wrongly, of the late War Investigation Commission as to an alleged bias, can certainly not be repeated in regard to the present military inquiry. General Miles was ably and devotedly represented in all the proceedings. The packers and contractors had all opportunity to prove their case. A large number of witnesses, high and low in official or private standing, were heard and cross-examined. Volumes of previously rendered reports were admitted in evidence. If the Commanding General still appeared anxious for the examination of other witnesses, by the way, perhaps, a silent admission of the insufficiency of all the hearings to prove his case, it cannot be helped. The court did its full duty and did it well. What ever may be its findings, the American manufacturers of meat products may safely abide with the same. The National Provisioner feels perfectly reassured not only of the fairness of the investigation itself, but also of the final result. No matter whether or not canned or refrigerated beef be found a good travel ration for warfare in the tropics, the product itself cannot but be found to be admirably good and more than worth its price. The American meat industry is, of course, very much interested in the possibilities of using its products for rations in all climates, and on land as well as at sea. But it is still more interested in the full maintenance of its life-long and well-merited reputation for furnishing the best, most wholesome and cheap food for man. And that the Court of Inquiry will but re-establish this fact against all attempts of malignant assailants, we doubt not for a moment.

WHAT MIGHT HAVE HAPPENED.

One thing has never struck most of the daily press. It is the amount of ignorance they have so long possessed upon a subject about which their scribes have written dogmatically and voluminously. We'll venture the assertion that the editor of a metropolitan daily would not eat three steaks in succession from a freshly killed steer. He'd call it tough. Three weeks later he would go to a first class hotel or restaurant and eat a steak from the ripened quarter of the same beef and pay an epicure's price for it. The American packers have a hard time of it in that they must feed the army and educate the public press at the same time. The War Inquiry Board met perfect frankness in Chicago. The Board could not find acids on refrigerated beef nor in the canning process. The Miles' side of the investigation daily finds what could have occurred, but what didn't. The country might have been blown up during Gen. Miles' absence in Porto Rico, but it wasn't. Major Lee is now industriously proving what might have happened if certain processes had been used, and certain omitted things had been done.

KEEP COOL.

The recent Anglo-American entente begins to bear ill fruit, as nothing different could be expected from the infatuate product of chauvanistic nativism. Great Britain never cures for other interests but her own, and will never fail in the future, as she has done in the past, to burden her temporary alleged friends with exceedingly heavy expenses for her own exclusive good. England is the only competitor of the overwhelmingly superior interests of Germany in Samoa, while the United States neither has, nor is likely to have, any interest therein worth the life or the health of one single American. Nevertheless, by cunning intrigues, England apparently succeeds in breeding a bitter antagonism between the United States and Germany on account of matters of no interest to us and of paramount interest to the other hitherto recognized friendly nation. It is most unfortunate that by acts of indiscreet persons our national honor may be involved in matters which originally were, and on their merits ought to remain, entirely indifferent to us. We have more on hand now, in the Filipino war, than is good or necessary for our welfare. We need no other war to maintain our recognized position as a world's power. There is no advantage whatever for us in fighting England's battles, but only grave responsibilities and dangers. Let us keep cool and let us look out for nothing else but our own best interests as a civilized and peaceful nation.

PACKINGHOUSE FARM FERTILIZERS.

Commercial fertilizer is a legitimate by-product of the packinghouse. The farm is a field for the packer to exploit. If it pays the fertilizer companies to purchase the fertilizer stock of slaughterhouses, manufacture these into the product sought by the agriculturalist with which to build up his impoverished areas, it will pay the slaughterhouse to manufacture these composts and other guanos and to sell them direct to the farmer. To the ground bone, offal, and other stock there is little to add but the cheap body and the needed chemicals. Soaps, glues, felts, and other industries of the packinghouse have found profitable markets for their products. The straight commercial fertilizer need be no less acceptable and no less profitable than any of the foregoing by-products. The suggestion is worth thinking over, and looking into.

GOOD SHEEP SHORT AND SCARCE.

The Western sheep in the great desert area are suffering for want of food. The recent severe snowstorm covered the feed of vast areas to such an extent that the flocks have been starved and weakened to some extent. Small stock slaughterers are experiencing difficulty both East and West in getting the grade of mutton which their trade demand. The expectation of a late spring holds out no hope for relief except from hand feeding, and this entails higher mutton. The Southern grazing areas have suffered severely also from

the severe winter and the usual grassers from that quarter will be late getting into the market this year. There seems to be a general backwardness of pastures, and hence the scarcity now of good mutton. The year will show a shortage in market sheep, as lambing has been interfered with. The sheep and lamb supply, good stock, is short.

FIFTY YEARS OF PORK PACKING.

The history of the American packing industry is curiously read in the analysis of the figures which summarize the operations of the meat industry of this country since its inception to this time. The Cincinnati "Price Current" presents the interesting statistical history of the operations of the Western packing concerns in so far as they relate to hogs and hog products for the last half century. An analysis of these figures presents many curious facts and deductions. The record for the twelve months to March 1, 1898, surpassed any previous year, and the year which has just ended exceeded even the big operations of the preceding year. The relative number of hogs to the American population has steadily decreased, though both the total number of hogs as well as the total number of population have in themselves, increased to immense proportions. In 1897-8, 20,201,000 hogs were slaughtered and 23,651,000 head in 1898-9; an increase of 17 per cent. The preceding ten years showed an average of 14,865,000 per year, while the decade before that had an annual yearly slaughter average of 10,858,000; and the six years antedating this showed an average of only 6,968,000 head slaughtered per year. Population had kept pace with the hog packing industry. While the domestic consumption relatively increased, the vastly increased export trade of pork and hog products took the surplus abroad and showed a percentage of comparative decrease at home disproportionate to the total trade.

Refrigeration evidently was the chief agency in revolutionizing the hog-product trade and creating this domestic disproportion of pork to people. With the advent and the perfection of refrigeration, summer killing was more extensive at that time. Fifty shipping continued the year round. Summer curing operations began in 1872-3. In 1892 summer and winter killing about equaled each other.

A half century ago our Western packers slaughtered 70 hogs to 1,000 of the population. Plantation and private slaughtering was more extensive at that time. Fifty years ago the season's slaughter of commercial hogs did not exceed 1,500,000 of swine for a population of 22,000,000, at a cost of \$15,000,000. The average gradually rose from 2,000,000 hogs to an average of 2,670,000 head for the season of 1898-9. In 1871-2 with a winter season average of 4,830,000 and a population of 40,000,000 people, the percentage of hogs to population was 120 to 1,000. This percentage gradually increased to the present time when, with a population of 75,000,000, 315 hogs are slaughtered to each 1,000 of the population of the country.

A notable fact seen from the figures is that the live weight of hogs have steadily decreased, showing a tendency to a smaller hog. The fact also that the percentage of lard obtained per carcass indicates a transition to the bacon species. The cost of the porker to the packer has been 15 cents dearer per hundred weight.

The packing herd in 1898 cost \$203,000,000 independent of labor. There has been an increase of 300 per cent. in hogs packed, and 260 per cent. in lard since 1872. This also shows a trend to the leaner hog. Fifteen years ago the average weight of the lard and meat of a packer was 200 lbs. Last year it averaged 164 lbs. The average weight for the past three years was 169 pounds and 189 pounds for 1873-4-5.

A curious fact has been the transfer of the slaughtering seasons. Prior to 1872 slaughtering was only carried on in the winter season. Gradually, since then, the summer killing has increased until now the latter is far the heavier season of the two. Modern processes and facilities have effected this revolution in the pork packing business of this country.

The relative cost of the green product has not varied much. In 1873 it was \$5.43 cents per lb. for green meats and lard. In 1898 it had fallen to 5.25 cents, though last year's price was better than that for 1897. However, the average price for the three years, 1873-4-5, and those of 1896-7-8 only showed 6 cents per pound less in favor of the latter, for cheaper goods. Pork and lard have borne the same relative increase of these products to the population of the country.

Our export trade in hog products has risen from 593,262,311 pounds—hams, bacon, pork and lard—in 1875 to 1,452,921,948 lbs. in 1898; bacon and hams alone represented 727,835,594 lbs. of this. A striking fact is that in 1898 the export of bacon had risen 42 per cent. above that of 1896; hams 40 per cent., and pork 133 per cent. greater. Lard also experienced a rise of about 40 per cent.

With adverse foreign legislation hampering American trade, these figures are very gratifying. They only relate to the transactions of Western houses. The American, as the increased domestic consumption shows, has increased his hog diet and thereby set a good example to the foreign consumer.

THEY KNEW HIM AT HOME.

Ex-Mayor, ex-volunteer Lieutenant-Colonel, ex-embalmed beef witness Dr. Daniel A. Currie of Englewood, the smallest city in New Jersey, was on Tuesday politically snowed under by those who didn't think he was the thing. The esteemed medico was mayor of his city, so he had a political record. He went off to Cuba as an officer in his regiment for a war record, which he fetched back with which to push his political horse along. Then he attacked American meat worse than he did the Spaniards and found chemicals in meat because he thought it was popular from a political standpoint to find chemicals in beef, whether any other chemist could find them or not. Then he told the War Board about it to get it on record. The papers blazed it abroad and people asked: "Who is Dr. Dan Currie?" Some people thought he was connected with "Currie & Rice," in

which beef also largely figures. They kept hearing of him in Englewood. When the people took a square look at the personality of this gentleman they found him to be simply D. A. Currie, mayor, running for office again, and they literally swamped him. If his own neighbors think so little of his value despite the popular cry that he was in the Spanish-American war, the War Board of Inquiry might be excused for taking as little stock in this rejected politician and his impossible discoveries of acids on commercial and contract refrigerated beef. He may now consider himself figuratively "embalmed," and get up on the mummy shelf. Pretty hard on a scientific hero, who was elected, went to the war, came back covered with glory and filled with curious notions about the beef he has been eating for years without complaint, then be defeated by a man who stayed at home.

REQUIREMENTS FOR AMERICAN MEATS ENTERING FOREIGN COUNTRIES.

(Continued from last week.)

In reply to our request for the latest information on the subject of the requirements of foreign governments concerning American meats, desiring to enter their borders, we have received the subjoined letters. The following questions were submitted to the Ministers of foreign governments at Washington:

"Is a microscopical certificate required for American fresh or cured meats to enter (country stated)?"

"What fresh or cured American meats can enter with our certificate of interstate inspection?"

"What American meats can enter without a certificate of inspection?"

Ambasciata, Dis. M. Ilre D'Italia. No. 169. Washington, D. C., March 24, 1899.

Dear Sir:—In answer to your letter of the 20th inst. I beg to inform you that meats imported from the United States in Italy must not necessarily bear the United States Government microscopical inspection certificate, but are admitted if accompanied by the usual sanitary certificate of which, according to the legislation enacted by the United States Congress, must be issued by the Inspectors of the Agricultural Department. For more information I advise you to address yourself to the United States Embassy Consulate in Rome. Believe me, my dear sir, sincerely yours, Romano.

Chargé D'Affaires for Italy.

Legation of Japan.

Washington, March 22, 1899.

Dear Sir:—In reply to your note of the 20th inst. addressed to His Excellency the Minister, I am directed to inform you that as far as we know there is no regulation regarding the inspection of imported meat fresh or cured. This is because there has been no necessity up to the present, the importation of meat for the consumption of people at home being quite insignificant. The only regulation existing with regard to the inspection of meat is that for meat slaughtered at the abattoirs which are under the control of the local governments. Quite recently a trial importation of frozen meat from Australia had been undertaken; and we understand that in the absence of any regulation for inspecting imported meat, the local government at the port of entry will apply for the purpose the system of inspection and branding now enforced at the abattoirs. There will be no doubt that with the increase of meat importation the government will find it useful or necessary to enact some inspection regulation. Yours truly, T. J. Nakagawa.

Secretary.

(To be Continued.)

The Packinghouse

PROVISIONS AND LARD.

Weekly Review.

All articles under this head are quoted by the bl., except lard, which is quoted by the c. t., in tcs., pork and beef by the bbl., or tierce, and hogs by the cwt.

UNLOADING OF TIRED HOLDERS.—EASIER DRIFT OF PRICES, WITH SMALL REACTIONS — PACKERS THE BUYERS—EXPORT TRADING BACKWARD.

It is a poor order of a market out of which to draw many striking or interesting features. There are some of the outsiders sticking to their holdings, as not ready to yield up opinions which they had held for some time that "hog products were a good investment," and that on the long pull that "they would go materially higher;" gradually, however, their views are being dampened, while they are retiring steadily their holdings with disgust. Whatever long interest there is in the May option especially comes out with most freedom, while the property gets in the hands of the packers. There seems nothing especially favorable for decided or permanent reactions for the May delivery, and for reasons which appear further along in this review. But where the July option is held by the outsiders, and it seems to be comparatively considerably so, in the disposition that has been shown for some time to quit May contracts in exchange for July, it is held with some little confidence, in the belief that by that time the hog supplies will be less of a factor, and that the export movements meanwhile will increase to proving an influence on the reduction of stocks by that period. The carrying charges have been highly favorable for a swinging over of the disposition of the outsiders from May to July. But it must be considered that this outside interest now in even the late option is more the odds and ends of what had been formed as in extensive disposition on the part of the country to entertain the hog products for a "bull" movement, and that it would probably be impossible again on this crop to get up even a comparatively half-way sentiment over taking hold by the outsiders. It looks as though any possible advantage over prices of the products when the hog supplies are chiefly marketed, would be in the hands of the packers, who have the May option well in their hands, while they are not confronted with an especially large long interest in the July delivery, and most of which they will probably obtain if the recent tame condition of affairs are to exist much longer. The outsider has been patient this year over his holdings under the general statistical conditions, and the healthful general business affairs of the country, as well as with the belief that it was a question of only a short time when hog products as well as grain would receive decided stimulation; but his confidence is well nigh gone, and where his holding continues it is more with the unwillingness to take such losses as have already been made on investments, and rather with the hope that the future may let him out whole. We do not think that the market is now drifting to an easy basis with any especial purpose to gather up remaining outside holdings, but that it is now working through influences that would force it that way unless held up by main support. Notably the factor at present is the much more mod-

erate export demands than had been looked for at this time. It had been regarded as probable that the Continent especially would display more interest over buying with the close of the Easter period; this has not developed. The export movements are now materially smaller than at this time last year, and the Chicago shipments indicate a light order of demand there. Up to within two or three weeks the outlets for the products had been sufficiently large to use up the well recognized larger supply of hogs as against the previous year, but with the current moderate order of the export movements continued, any increase of the supply of hogs as against the previous season means that additional influence against prices of products in the increasing accumulation of their stocks. Besides, the hogs now arriving show good quality, and they are especially desired by packers. There seems to be a lack of disposition to sustain the market anywhere, and while we do not look for material declines in prices at any time through the remainder of the season, yet there does not seem any prospect of material reactions to better prices in the near future, at least. There is no reason, however, why the export markets should not become freer buyers. At current figures in Europe the consumers appear to be active buyers, and all accounts imply a probability of liberal consumption. But Europe is being helped out more this year than in the previous season by its home-grown hogs. However quieter the export demands are for the week, there are signs of returning animation to home trade wants, and more has been done at the West the past week with the South and Southwest.

In New York there has been rather conservative trading through the week. The ordinary business has been done in refined lard for the continent, without, however, a special activity. The English shippers have been very indifferent over steam lard, although it has been offered them at lower prices. The compound lard does not weaken in price, because the cots of cotton oil is well held up, while the stearine has come around again to firmer price? The city cutters have found slow sales for bellies, but the cost of hogs has prevented the product being offered at lower prices; the exporters especially are quiet on that class of goods. The loose hams and shoulders, especially the latter, have had a fair inquiry, while well supported in price.

Export sales here this week included 400 tcs. city lard, 250 tcs. Western do., 102 boxes bellies, and 50 tcs. do.

In beef, city tierced extra India mess has been more freely offered at the decline of the previous week, and taken up more freely by English shippers, with sales of 500 tcs. for the week; quoted at \$13.50. Barreled grades are more active and steady in price; mess at \$8.50@9; packet at \$9@10, and family at \$10.50@11.

Beef hams are in better demand from smokers, and quoted at \$19, in car lots.

Canned meats are in better demand and steady in price. Corned and roast beef, 1-lb. cans, at \$1.15; 2-lb. cans at \$2.10; 4-lb. cans at \$4; 6-lb. cans at \$6.85, and 14-lb. cans at \$14.75.

Exports from the Atlantic ports last week were materially less than for the same week in the previous year, or as follows, for the week: 5,619 bbls. pork, 11,563,243 lbs. lard and 13,632,371 lbs. meats; corresponding time

last year, 6,566 bbls. pork, 16,667,958 lbs. lard, and 21,384,117 lbs. meats.

Chicago shipments last week: 2,463 bbls. pork, 8,722,871 lbs. lard and 15,424,356 lbs. meats; corresponding week last year, 3,249 bbls. pork; 13,713,363 lbs. lard and 18,778,466 lbs. meats.

On Saturday (8th) the receipts of hogs were only 35,000 head, against 31,000 last year. The products had dull speculation, while they were easy in price and closed unchanged to 2 points decline all around. In New York Western steam lard at \$5.50; city do. at \$5.15. Refined lard at \$5.65 for continent, \$6.25 for South America, \$7.35 for do. kegs. Compound lard at 4¼@4½. Of pork, sales of 250 bbls. mess at \$8.75@9.25; and 50 bbls. city family do. at \$10.50. In city cut meats, sales of 1,500 pickled shoulders at 4¼@4½, 2,800 pickled hams at 7@7½, and 11,000 pounds pickled bellies at 5¼@5½. Hogs at 5¼@5½.

On Monday, hog receipts, West, 63,000 head; last year, 74,000. The products opened easier with grain, although receipts of hogs were small and their prices higher. The packers were buying, but there was little activity. The close of the market was 5¢ lower for the day on pork, and unchanged to 2 points decline for lard and ribs. In New York, Western steam lard at \$5.50; sales of 160 tcs. city do. at \$5.15; refined lard at \$5.65 for continent, \$6.25 for South America; \$7.35 for do. kegs. Compound lard at 4¼@4½. Of pork, sales of 300 bbls. mess at \$8.75@9.50; 77 bbls. city family do. at \$10.50. In cut meats sales of 2,500 pickled shoulders at 4¼@4½, 3,500 pickled hams at 7@7½, 20,000 pounds pickled bellies at 5¼@5½. Hogs at 5¼@5½.

On Tuesday hog receipts, West, 62,000; last year, 64,000. The products were easy, with a very dull speculation, while with the depression the declines, which amounted for the day to 15¢ for pork, 7 to 10 points for lard and 5 to 7 points for ribs, would have been more important had it not been for the reaction in wheat. The New York market was dull and weaker. Western steam lard at \$5.45; city do. at \$5.10@5.12½. Compound lard at 4¼@4½. Refined lard at \$5.60 for continent, \$6.15 for South America, \$7.25 for do. kegs. Of pork, sales of 200 bbls. mess at \$8.75@9.25, 50 bbls. city family at \$10.50, short clear at \$10@12. In city cut meats, sales of 1,000 pickled shoulders at 4¼@4½, 1,800 pickled hams at 7@7½, 15,000 lbs. pickled bellies at 5¼@5½. Hogs at 5¼@5½.

On Wednesday, hog receipts, West, 76,000 head; last year, 75,000. The products continued weak, with slack demands and further light liquidation, by which the close showed declines for the day of 12¢ for pork, 7 points for lard and 2@5 points for ribs. The New York market was irregular and lower for lard, with Western steam at from \$5.35@5.40; city do. sold at 5 for 125 tcs. Refined lard at \$5.60 for continent. Of pork, sales of 100 bbls. mess at \$8.75@9.25, 50 bbls. city family at \$10.50. In city cut meats sales of 750 pickled shoulders at 4¼@4½, 1,250 pickled hams at 7@7½, and 10,000 lbs. pickled bellies at 5¼@5½.

Thursday there was a weak opening and 5¢ lower, prices for pork and 2 points on lard and ribs, through larger hog receipts, and their lower prices, and notwithstanding firmer grain, but became steadier as grain developed more decided strength, while the close shows an advance for the day of 10 for pork; 5 points for ribs and 2@5 points for lard. In New York, Western steam lard was at about 5.40, and city do., at 5.00 bid, while all other products were essentially as the day before.

On Friday receipts of hogs West, 48,000; last year, 57,000. With the smaller supplies of hogs the products became stronger and advanced a little, despite lower grain. The close shows advances for the day of 2@5 for

pork, 2 points for lard and 26½ points for ribs. In New York trading was slack; Western steam lard at 5.45; otherwise no changes. In city cut meats, bellies are very dull with hard work in getting over 5 bid, but to 5¼ asked.

OLEO AND NEUTRAL LARD.

The close of last week was very dull for oleo oil, few sales reported from the Rotterdam market, and this week opened equally slow, churners holding off for lower prices, holders not willing to shade their prices from 43 for choice grades, and towards the middle of the week sales were resumed of all choice brands at this figure. The prospects for the market are fair, in view of the fine quality which is now being produced, as is usual at this time of the year. Neutral lard has been quiet, after considerable activity in March; the buyers wants probably filled for the present.

LIVERPOOL MARKETS.

Liverpool, April 14—3:45 p. m.—Exchange—Beef—Dull; extra India mess, 60s.; prime mess, 65s. Pork—Dull; prime mess Western, 45s. Hams—Short cut, 14 to 16 lbs., firm, 35s. 6d. Bacon—Cumberland cut, 28 to 30 lbs., steady, 28s. 6d.; short rib, 18 to 20 lbs., firm, 30s.; long clear middles light, 30 to 35 lbs., steady, 28s.; long clear middles heavy, 35 to 40 lbs., steady, 27s. 6d.; short clear backs, 16 to 18 lbs., dull, 28s.; clear bellies, 14 to 16 lbs., dull, 30s. Shoulders—Square, 12 to 14 lbs., dull, 22s. Lard—Prime Western in tierces, steady, 27s.; American refined in 28-lb. pails, steady, 27s. 9d. Cheese—Firm; American finest white and colored, 52s. 6d. Tallow—Prime city, steady, 23s.; Australian in London, dull, 24s. Cottonseed oil—Hull refined May-August, easy, 15s. 9d. Butter—Finest United States, 88s.; good, 65s.

AMERICAN HORSE MEAT IN NORWAY.

Consul Nelson, of Bergen, Norway, has sent to the Department of Agriculture at Washington extracts from a Norwegian newspaper setting forth that an American firm has shipped large quantities of horse meat to Norway without government inspection, to which the Department says in reply:

"The meat of horses is entitled to the same inspection in this country as that of other animals. If the Government of Norway is suspicious of the character of the horse meat shipped to that country from this, it might require that such meat be accompanied by a certificate of inspection by the officers of this Government. In that case, there would be a certainty that the meat was the product of horses in good condition as to health, and that the meat was sound and wholesome at the time it was inspected."

Borax Case Injunction.

E. M. Howell, of the West Missouri Manufacturing Company, Kansas City, has been permanently restrained from putting up borax or an adulteration thereof in boxes labeled in imitation of the Pacific Coast Borax Company's product.

HATELY BROTHERS,

169 Jackson Street, Chicago.

EXPORTERS AND
COMMISSION
MERCHANTS

PROVISIONS, GRAIN, TALLOW,
OIL AND FEEDSTUFFS.

BAD MEAT? VERDICT: NOT GUILTY.

The war on American beef made by General Miles is drawing to a close. The commanding general has every reason to lament his silly outburst against the best bill of fare ever served to an army in the field. Those who are qualified to speak have uniformly contradicted the maligner of our packers. Prof. Chittenden in his able report thoroughly established the value and the good character of the army and commercial canned meats. This has been verified on various occasions by eminent experts of the government and outside laboratories. No boracic, salicylic or other acids were found. The evidence from Cuba, Porto Rico, and other army camps shows that the refrigerated beef was of a high order. The generals at the front have flatly contradicted the commanding general who was in the rear.

Rear Admiral John G. Walker said before the board concerning the canned roast beef:

"There was no objection to it, though the men would eat fresh beef and other food in preference. The fresh beef was like all tropical beef. It was tough as steaks and roasts. It was relished more as hash and in stews."

This was at Nicaragua in 1897, Admiral Walker being president of the Canal Commission.

General W. R. Shafter, who commanded the American forces in Cuba said to the War Board:

"I never heard of any complaints against the army beef until my return to the United States. The refrigerated beef was as fine as any I have ever eaten. The canned beef palatable and nutritious if not agreeable. If any of the troops suffered for lack of food, it was their own fault, and the result of their own carelessness. With the exception of two days, the troops were never short of rations."

In reply to Gov. Roosevelt's statement in his report to Col. Wood that the men only had what food they captured from the Spaniards, Gen. Shafter said, sarcastically:

"If they did not, it was, as I have said, due to their own carelessness. If officers were unwise enough to fail to take their three days' rations, their sufferings were their own fault," said the witness. Colonel Roosevelt objected to the food. He did not like the hard bread and other components. If the officers wanted delicacies I could not help it. The Commissary reports show that in spite of all he said the Rough Riders received the full rations I sent them."

"Eighty per cent. of the line officers," said Maj. Lee, "condemned the canned roast beef. Would you recommend it as a good travel ration?"

"I don't think it was unfit for food," said General Shafter. "It may not have been palatable, but I would not condemn it absolutely. In cold climates it would serve very well. In a tropical climate all food is unpalatable."

The army ration is fixed by law. What could be substituted for the present army ration? Climate has its effects on all foods.

General Adna R. Chaffee commanded a brigade at Santiago. In his evidence before the War Inquiry Board on Wednesday, said:

"I distributed about 1,500,000 pounds of the canned beef sent to the destitute in Cuba and heard no complaints against it until about three weeks ago. I at once reported the matter to General Brooke for inspection. An investigation was ordered with General Ernst at the head of the board. They found 800,000 rations still on hand. About one eighty-five one hundredths per cent. was bad."

"I was very earnest in the matter of this inspection," said General Chaffee, "for I did not think it would do to have it go to the world that the United States was issuing bad meat to a destitute people."

General Chaffee also said the meat supply in the Santiago campaign was wholesome, but the officers and men would not eat it. "I attribute this largely to the fact most of the men were sick."

Dr. Rush L. Huidekoper, of General Brooke's staff, as chief officer in Porto Rico, said:

"I inspected nearly all of the troops in Porto Rico looking into the kitchens and talking to the cooks. Some of the canned meat spoiled. I considered the meat wholesome as a rule."

General A. K. Arnold commanded the Second Division of the Seventh Army Corps. He told the board:

"At Jacksonville, as a rule, the fresh beef was acceptable. There were occasional complaints. I do not remember that Lieutenant Colonel Currie, of the Second New Jersey, had ever made any complaint of the food supplied."

Dr. H. D. Bigelow, the able chemist of the Agricultural Department, who had been appointed to make analyses of meats for the War Board of Inquiry, has submitted his report. He finds as follows: The meat for canning is generally parboiled from 8 to 20 minutes. Then steamed for several hours. Soap, liquor, salt and gelatine were often placed with the meat. The canned beef contains more protein than the same weight of fresh beef. Thirty ounces of canned beef equals 48.9 ounces of fresh beef. The caloric power of canned beef is slightly less than that of fresh beef. There is also a slight reduction in the tonic properties. As a food for muscle, the canned meats are good, but they should be used with native fruits, rice or potatoes to supply starch. Beef extract could be added for a stimulant. The composition of the fresh beef is: Water, 482.8; proteids, 102.2; meat basis, 10.9; fat, 94.4; ash, 9.5. Extracted by boiling: Water, 202.7; proteids, 0.1; meat basis, 3.3; fat, 22.8; ash, 2.7. Added in canning: Water, 23.5; proteids, 5.7; ash, 0.7. Calculated composition of canned beef: Proteids, 107.8; meat basis, 7.6; ash, 6.8; sodium chloride, 3.92. Composition of canned beef as determined by analysis: Water, 303.6; proteids, 107.4; meat basis, 8.2; fat, 71.6; ash, 7.2; sodium chloride, 3.73; undetermined, 6.0.



T. M. Sinclair & Company

Limited.

CEDAR RAPIDS,
IOWA.

Pork and Beef
Packers. . . .

American Branches:
New York, N. Y.
Des Moines, Iowa.
Peoria, Ill.
Portland, Ore.
Davenport, Iowa.
Clinton, Iowa.
Dubuque, Iowa.

Foreign Agencies:
Liverpool.
Glasgow.
Hamburg.
Berlin.
Antwerp.
Rotterdam.
Bordeaux.

Canned beef contained 24.4 per cent. of nutritive, muscle-making food per pound, while fresh beef, per pound, contains 18 per cent.

Dr. Daniel A. Currie said before the board last week that the following test showed him that boracic acid was on the meat: "He dipped tumeric paper in a solution derived from cooking some meat. The paper turned orange; when touched with ammonia, it turned dark brown."

Dr. Bigelow states that this very test would prove the absence of boracic acid instead of its presence.

It might be added that the tumeric paper would turn black if boracic were present.

Dr. Currie said that salicylic acid had action on steel and iron. This is error. Salicylic acid has no action on metallic iron. Currie and Daly have been unfortunate chemists. Daly found decomposed boracic acid which does not exist in the world. And Currie found the above things which do not exist in chemistry.

Major Lee fled from science back to beef and cross-examined Dr. Bigelow as follows:

Q.—You are familiar with the commercial beef extract. How nutritive is that? A.—There is very little nutrition, but it is especially valuable on account of its stimulating properties. I will not say that it does not contain some nutriment.

Q.—Do you consider the meat from which beef extract is made a nutritious article of food? A.—The nutrition in the extract is only a small proportion of what is in the beef. Only a small portion is extracted in the boiling. By nutriment I mean the muscle-forming ingredients.

The eminent chemist was then reminded of the fact that the soldiers preferred bacon to canned roast beef. Dr. Bigelow answered:

"A man does not always choose the food that is best for him."

Prof. Mallet, of the University of Virginia, testified theoretically as to digestion, assimilation, and probable effects of certain classes of meats under certain conditions, and spoke of the probable results from the absence of phosphoric acid in the meats. He traversed Prof. Chittenden's report and inferred hypothetical conclusions. The witness was not practical nor positive and offered no statements on practical analyses made by himself. The other testimony was unimportant.

These about cover the testimony for the week. A lot of individual reports from company officers, which were called for by General Miles have been filed for him with the board. None of these reports treat of the

Packers, Read This!

The HORNE & DANZ CO., St. Paul, Minn.

meats as they were delivered to the army by the contractor.

A problem: A delivers A1 beef to B in A1 condition. B gets it and hands it to C to be used for a certain purpose. C lets it deteriorate and perchance by the time D comes around to inspect it it is rotten. He files a report with E, who hands it up to F. What value is D's report as against A? It is a simple question. B's report on A is alone valuable against him. That is the ludicrous position in which General Miles finds himself floundering with the army ration. "A" is the contractor. "B" is the requisition officer, "C" is the cook or soldier in the case, "D" is the officer from whom the commanding general calls for a report concerning that "A1" beef which may have become putrid by bad handling. "E" is the general himself. "F" is the Army Board of Inquiry, who are asked to use "D's" report to "E" against "A." The thing is ludicrous. The board very properly shut off the "mouthing" of such witnesses and simply accepted their useless reports for what they were worth. The end may be this week. The investigation of beef will be over. The slanderer of American meats will then be face to face with his own case. The verdict of the board cannot but clear the contractor of blame and from the charge of inoculating his stuff with dangerous acids. No troops in any war were ever so well clad or fed. Ask the question of any old veteran of any country for the answer. If General Miles cannot blush for shame, we modestly blush for him.

The Mount Calm (Tex.) Cottonseed Oil Co. has been incorporated with \$20,000 capital stock by E. T. Nickels, B. H. Oates, J. W. Graves and others.

THE PUBLIC SAYS:

We make more Lard Pails than any two concerns in the country.

THE CONSUMERS SAY:

We make the Best Pails at the Best Price.

THE COMPETITORS SAY:

We lose money.

WE SAY:

Nothing. Just Saw Wood. Write us.

FROZEN BEEF FOR DEWEY AND OTIS.

Bids were opened on Tuesday at 10 o'clock a. m. at the Stewart building, in New York, by Pay Director I. P. Tolfree for furnishing the troops in the Philippines with a preliminary cargo of 1,500,000 lbs. of frozen beef. The bids were as follows:

Armour & Co., 8.23 cents per lb., total amount of bid, \$123,450; Nelson Morris & Co., 8.29, total, \$124,350; Swift and Company, 8.37, total, \$125,550; Eastmans Company, 8.90, total, \$133,500; Schwarzschild & Sulzberger Co., 7.69, total, \$115,350.

The contract was awarded to the lowest bidder.

The beef will be shipped to Manila on the U. S. refrigerator transport Glacier on or about April 25.

Answers to Correspondents.

PAOLA, KANSAS.—Rennet is prepared from the fourth stomach of the young calf. The stomach is dried and treated with a salt solution. The rennet is then precipitated from this and afterwards dried, unless wanted for immediate use; when dried it is dissolved in water. One part of the powdered ferment thus prepared will coagulate 200,000 parts of milk in cheese making. Unless you have a plentiful supply of calf stomachs it would hardly pay you to start in the enterprise.

P. O., CITY, asks—"Will you please state through your columns what would be an average analysis of a good milk?" A good milk should not contain less than 3 per cent. fat, and 12 per cent. total solids, and have a specific gravity of 1.3 or over. In New York, New Jersey and some other States, the legal limits required for milk-constituents are: Total solids, 12 per cent.; fat, 3 per cent., and non-fatty solids, 9 per cent. The constituents may be of a higher percentage but not less than these given.

The W. J. Wilcox

Established 1862

Lard AND Refining Co.

REFINERS OF THE CELEBRATED

Wilcox and Globe Brand of

PURE REFINED LARD.

27 & 29 BEAVER
STREET,
NEW YORK.

CHICAGO

WESTERN OFFICE OF
THE NATIONAL PROVISIONER,
RIALTO BUILDING.

Chicago Live Stock Review.

Completed receipts this week will be close to 45,000 cattle, 140,000 hogs and 65,000 sheep.

CATTLE.—The movement of cattle to market has been of free volume for the past week and totals for the completed week will show an increase of several thousand head compared with previous week. The market has carried a sort of spring fever tone and has not been agreeable to the selling interest. Shippers and exporters have been doing very good volume of business, but, for the most part, their buying has been at lower prices than last week and it is one of the notable features of the week that good fat styles of steers that ten days ago were selling at \$5.40@5.50 have met with severest decline this week. Extreme range of prices for the week has been about same as previous week, but there are fewer sales above \$5.40 and we saw good thick fat steers sell at \$5.40 on Monday that were a duplicate of cattle sold at \$5.60 on middle days of previous week. The bulk of beef cattle for the week have sold between \$4.60@5.10 with common to fair light killers \$4 to \$4.40, the whole market aside from fancy beeves showing a decline of 10 to 20 cents for the week. Until farm work comes on and grass gets growth sufficient to stop the marketing of so many unfinished cattle there is little or no prospect for an improving condition.

There has been a large supply of stockers and feeders on hand now for over a week. There is a fair demand for choice feeders at \$4.00@5.00, prime light young stock at latter price, but supply is largely of a common to medium class that is not attracting buyers at prices asked; result is dull trade with an easier tendency in prices. Stock heifers still in active demand at \$3.50@4.00.

Plenty of cheap beef steers has had a bearish effect in the market for butcher cows and heifers and prices have declined 10 to 15 cents except in the case of prime quality. Bulls are steady to a dime lower. Calves have been in plentiful supply and prices have taken a sudden tumble of nearly \$1 per hundred pounds. Milkers and springers sell well if of fair to choice quality, ranging at \$30 to \$45 per head, but common find slow peddling sale. Bulk of butcher cows sell between \$3.25@3.80.

Supply of Texas cattle has been light but in sympathy with a declining native market, prices are 10 to 15 cents lower than a week

previous with good quality quotable around \$4.85, bulk of fed steers, \$4.25 to \$4.60.

HOGS.—Fluctuations in hog prices have been very slight for the past week. Supplies are not running heavy, but appear amply sufficient to prevent any advance and there is no apparent disposition to force a lower level of prices. During first days of the current week there was a tendency to strength in the market and good quality heavy shipping hogs got up close under the \$4 mark, the more common and packing grades also sharing in the market strength, but with the receipt of 28,000 hogs on Wednesday the price basis was dropped back fully 5 cents, the bulk of supply selling between \$3.75@3.85 with \$3.90 an extreme top.

The Eastern shipping demand is still a big factor in sustaining prices, 5,000 to 9,000 head per day going to this trade and as long as this continues without a material increase in the volume of receipts it is not likely that serious decline will be noted although prices for live hogs are relatively higher than the manufactured product. Of course the packers are getting two-thirds of the supply and are taking them without apparent effort to bear the market, but this is probably attributable to fresh meat demand as the cured product market does not warrant \$3.85 hogs.

The season is now at hand when stags and brood sows should be handled with caution and bought only on their own merits to sell at a heavy discount. Pigs are but a small factor, not many coming and holding about steady.

SHEEP.—Receipts of sheep run about same as for previous week and still include a large proportion of fed lambs. Market for sheep has not shown particular change as to prices but was inclined to drag on middle days. Lambs declined 10 cents and were rather slow sellers Wednesday. The best heavy export sheep and yearlings in the fleece sell at \$4.75 to \$5.00, shorn \$4.50@4.70; top Colorado lambs in the wool \$5.75@5.90; woolled natives \$5.50@5.60; shorn, \$4.90@5.10.

Last week's receipts of hogs at Chicago were the second smallest since last August. The 129,710 received at the stockyards averaged 230 lbs., the lightest weekly average since February. Average the previous week, 231 lbs.; a month ago, 231 lbs.; a year ago, 224 lbs.; two years ago, 232 lbs., and three years ago, 240 lbs. Average weight of hogs at Kansas City thus far this month, 206 lbs., against 210 lbs. the last week of March, and 206 lbs. the corresponding period of April, 1898.

Carloads of live stock received here last week, 4,513, the smallest week's total since the week ending Aug. 13, 1898, when 4,258 cars were received. Receipts the previous week, 4,637, and a year ago, 4,721.

CHICAGO RANGE OF PRICES.

SATURDAY APRIL 8.

PORK—(Per Barrel)—				
	Open.	High.	Low.	Close.
May.....	9.30	9.32½	9.25	9.27½
July.....	9.42½	9.45	9.37½	9.37½
LARD—(Per 100 lb)—				
May.....	5.30	5.30	5.27½	5.27½
July.....	5.42½	5.42½	5.42½	5.42½
September.....	5.57½	5.57½	5.55	5.55
RIBS—(Boxed 25c. more than loose)—				
May.....	4.77½	4.77½	4.75	4.75
July.....	4.90	4.90	4.87½	4.87½
September.....	5.02½	5.02½	5.00	5.00

MONDAY, APRIL 10.

PORK—(Per Barrel)—				
May.....	9.20	9.22½	9.15	9.20
July.....	9.30	9.35	9.27½	9.32½
LARD—(Per 100 lb)—				
May.....	5.27½	5.27½	5.27½	5.27½
July.....	5.40	5.40	5.40	5.40
September.....	5.50	5.52½	5.50	5.52½
RIBS—(Boxed 25c. more than loose)—				
May.....	4.72½	4.75	4.72½	4.72½
July.....	4.87½	4.87½	4.85	4.87½
September.....	4.97½	4.97½	4.90	4.97½

TUESDAY, APRIL 11.

PORK—(Per Barrel)—				
May.....	9.17½	9.20	9.02½	9.05
July.....	9.30	9.32½	9.15	9.17½
September.....	9.50	9.50	9.32½	9.32½
LARD—(Per 100 lb)—				
May.....	5.27½	5.27½	5.20	5.20
July.....	5.40	5.40	5.32½	5.35
September.....	5.52½	5.52½	5.45	5.47½
RIBS—(Boxed 25c. more than loose)—				
May.....	4.72½	4.72½	4.65	4.67½
July.....	4.85	4.85	4.77½	4.80
September.....	4.95	4.97½	4.90	4.97½

WEDNESDAY, APRIL 12.

PORK—(Per Barrel)—				
May.....	9.00	9.00	8.87½	8.92½
July.....	9.10	9.12½	9.00	9.05
September.....	9.20	9.20	9.17½	9.20
LARD—(Per 100 lb)—				
May.....	5.15	5.15	5.10	5.12½
July.....	5.30	5.30	5.22½	5.25
September.....	5.45	5.45	5.37½	5.37½
RIBS—(Boxed 25c. more than loose)—				
May.....	4.65	4.65	4.60	4.62½
July.....	4.77½	4.77½	4.72½	4.75
September.....	4.90	4.90	4.87½	4.87½

THURSDAY, APRIL 13.

PORK—(Per Barrel)—				
May.....	8.85	9.02½	8.85	9.02½
July.....	9.00	9.15	9.00	9.15
LARD—(Per 100 lb)—				
May.....	5.10	5.15	5.10	5.15
July.....	5.22½	5.30	5.22½	5.30
RIBS—(Boxed 25c. more than loose)—				
May.....	4.60	4.65	4.60	4.65
July.....	4.72½	4.80	4.72½	4.80

FRIDAY, APRIL 14.

PORK—(Per Barrel)—				
May.....	9.10	9.10	9.02½	9.05
July.....	9.30	9.30	9.15	9.20
LARD—(Per 100 lb)—				
May.....	5.17½	5.20	5.17½	5.17½
July.....	5.35	5.35	5.30	5.32
RIBS—(Boxed 25c. more than loose)—				
May.....	4.72½	4.72½	4.67½	4.70
July.....	4.82½	4.85	4.80	4.82½

In round numbers, last month there arrived at the Chicago stockyards 1,271,000 head of all kinds of live stock, being the second largest on record for March, and about 56,000 head more than combined receipts for March, 1898. The number of car loads received for March, 1899, was about 23,250, the banner run of cars for any month this year, and the largest run for March since 1894. Actual receipts of cars for March, 1898, 22,580, and for March, 1897, 21,536.

CLING-SURFACE....

Will Increase the Transmitting Power of
Your Belts and Preserve Them.

CLING-SURFACE MFG. CO., 190-196 VIRGINIA STREET,
BUFFALO, N. Y.

Chicago Provision Market.

The provision market is in a rut, though much decline has been prevented by the fact that hogs are at a parity over the product, and an advance has been prevented by a lack of outside speculation and the May liquidation that is taking place, together with a rather unsatisfactory cash demand, in view of the stocks. As regards the cash trade, it should be noted that because of the heavy winter, cotton planting in the South has been started very late, and this counts very materially against the cash provision trade, as the ordinary cotton worker in the South cannot get any credit until he has been in the field, and the consequence is that the Southern demand for provisions, which ought to be well under way by this time, is still very small. The movement of meats last week was over three million pounds less than last year, and of lard, five million pounds smaller. Packers are not inclined to bull prices. The summer run of hogs is getting close at hand, and it will be to the advantage of the packer if he can get into June with prices of hogs lower than at present. We would also like to see lard going into consumption faster than it is doing. The general belief around the provision pit is that the outsider is the largest May holder, and that he will follow his usual course of selling out as settling day approaches. Even the professional who is rather bullish would prefer to do his buying after such lines as this have been sold out or changed, than before. There need be no hope of any advance in the market between now and delivery day. But through all this there is a general sentiment that some time during this season there is to be a better level for provision prices and a broadening of the speculative market. Perhaps the most noticeable feature is the strong demand for hams at prices almost a cent over the low ones a few weeks ago.

Chicago Live Stock Notes.

Last week packers slaughtered 113,600 hogs, against 121,500 the previous week and 129,800 a year ago. Armour packed 25,800; Anglo-American, 8,500; Boyd & Lunham, 7,100; Chicago, 4,900; Continental, 7,300; Hammond, 4,300; International, 8,100; Lipton, 3,800; Morris, 6,000; Swift, 17,000; Viles & Robbins, 11,000, and city butchers, 8,000.

Average weight of hogs last month, 232 lbs., the heaviest of the year and the heaviest since March, 1896. Average last February, 229 lbs., and March last year, 229 lbs.

Chicago receipts of hogs last week, compared with a year ago, increased 4,300, Omaha, 11,000, and St. Louis, 9,000. Kansas City decreased 5,000.

Car loads of live stock received at the stockyards the first quarter of this year, 66,245, against 68,708 a year ago, and 66,478 two years ago.

Car loads of live stock received here last week 4,637, against 5,590 the previous week and 5,082 a year ago.

Last month downtown packers received 48,018 hogs, which are not included in the 722,229 received at the stockyards. The first three months of this year 169,155 were received outside of the stockyards.

* From July, 1892, to Jan. 1, 1899, the stockyards in Wichita, Kan., received 13,667 cars of stock, and, by the head, 216,667 cattle, 817,492 hogs and 59,843 sheep, besides horses and mules.

HARTOG & FEDEL, ROTTERDAM. HENDRIK HARTOG, HAMBURG.

JOHN H. HARTOG & CO.

Exporters of

PROVISIONS and COTTONSEED OIL.

OLEO AND NEUTRAL A SPECIALTY.

804-806 Royal Ins. Bldg.,

CHICAGO.

Buffalo Live Stock Review.

CATTLE.—The receipts of sale cattle were 186 cars this week. The market with this liberal supply on offer all of 150 cars being here at the opening ruled dull and slow from the start, and for all but a few of the very best ripe fat steers, prices were from 15 to 25c. lower, with some of the best not over 10c. lower, and the finish was very dull and draggy, some of the plain kind being unsold at the close of Thursday's trade. The best steers on sale sold at \$5.00@5.20 aside from a small bunch of fancy at 5.35. Good shipping steers of 1,250 to 1,325 lbs., 4.75@5.00, with medium grades at 4.50@4.65, and light to good butchers, 4.10@4.45, a few of the common Jersey kind, \$3.65@4.00. Prime fat heifers, 4.40@4.60; light to good, \$3.65@4.25. Fat cows suitable for export, 4.00@4.25. Good butchers, 3.40@3.90; old shells to fair 2.50@3.25. Fat bulls were steady and sold at \$3.65 to 3.90, with choice heavy at 4.00@4.25; common to fair 3.25@3.50. Stockers and feeders were in liberal supply, 33 loads of the offerings being these kind from Canada, with 25 from this side. The market was full steady to strong for good ones, and some yearlings and calves from Canada brought 4.75 to 4.95. Good stockers 4.25@4.60. Feeders fair to good 4.00@4.60. Good fresh cows and springers were in good demand, firm, some choice selling up to \$50 to \$60 per head. Veals were lower, the best selling at 5.50@5.65, with light to fairly good at 4.00@5.25 per cent.

HOGS.—Receipts were moderate this week, only 135 cars all told up to and including Thursday's supply. The market opened at a decline of fully 10 to 15c. from the high prices at the close of last week, and at the decline has ruled fairly steady to a shade easier. The supply of heavy or even medium weight hogs of 190 lbs. up continues to be light, but the general quality of the supply was good, and fair clearances have been made each day. Monday Yorkers, good weights, sold at 4.00 generally. Light lots 3.95; pigs, 3.80@3.90; mediums and mixed packers 4.02½@4.05. Good heavy 4.05@4.10, with a load of fancy 297 lbs. average 4.15. Roughs 3.40@3.55. Tuesday with a light supply heavy hogs sold at 4.07½@4.10; medium weights 4.05; mixed packers 4.05@4.10; Yorkers, 4.00@4.05; light Yorkers, 3.90@4.00; pigs, 3.80@3.85. Wednesday, with a light supply, 20 cars, the market was dull and lower for all but pigs. Best heavy sold 4.05; mixed and mediums, 4.02½@4.05; Yorkers generally 4.00; light Yorkers 3.95; pigs, 3.85@3.90. Thursday the market was steady at Wednesday's closing prices, good Yorkers generally sold at 4.00; light do., 3.95; mixed packers, 4.00@4.02½; medium and heavy, 4.00@4.05; pigs, 3.80@3.90, mostly 3.85; roughs, 3.25@3.50; stags, 2.50@3.00, closing steady with all sold, but a few decks of late arrivals.

SHEEP AND LAMBS.—The receipts were fairly liberal this week all of 160 cars up to and including those of Thursday's supply. The market has been somewhat irregular this week, but on the whole was stronger from the

start, for lambs, while sheep and yearlings were very scarce throughout, and strong and firm from the start. Opening sales of the best native wool lambs were at 6.35@6.40, advancing to 6.50 on Wednesday, while fair to good grades ruled from 6.15 to 6.30, but closed at 10 to 15c. decline, at which prices about all were sold, cleaned up on Thursday, with tops at 6.25 to 6.35, and fair lots up from 6.00 to 6.20. Fed Western lambs have ranged from 6.20 to 6.40. The best clipped lambs sold at 5.30@5.40. Fair to good 5.00@5.25. Heavy export lambs brought 5.10@5.25, the best prices being obtained early in the week. Best mixed wool sheep sold at 4.90@5.15; culls to good, 3.50@4.75. Wethers and yearlings, 5.25@5.40; clipped sheep fair to good 4.00@4.60. Spring lambs have been in light supply, and sold at 8 to 12½c. per lb. The market closed firm for sheep, but dull and slow for lambs, with several loads unsold.

The Paris Exposition.

The United States Commission to the Paris Exposition has issued from its office, the Equitable building, New York, a notice to the effect that all who desire to exhibit at the Paris Exposition of 1900 are requested to immediately notify the office, if they have not already done so, in order that they may be considered in the allotment of space, which will soon be made. It is estimated that fully 60,000,000 people from every part of the globe, will attend, and it will be an opportunity to greatly increase our foreign trade and to demonstrate that the United States is supreme in the arts of peace.

North American Trust Company

NEW YORK, 100 BROADWAY.

London, 95 Gresham Street.

Havana, 27 Cuba Street.

Santiago, 10 Marina Street.

CAPITAL PAID UP.....\$1,000,000
SURPLUS.....\$300,000

TRANSACTS a general trust business.

ALLOWS LIBERAL RATES of interest on deposits and trust funds.

ISSUES LETTERS OF CREDIT and Travellers' Circular Notes payable in dollars or in the money of any foreign country.

ACTS AS TRUSTEE under mortgages for railway and other companies, and as Agent for the Registration of the stock, and for the transfer of the shares of incorporated companies.

QUALIFIED AND EMPOWERED to act as executor, administrator, trustee, guardian, and assignee, and as receiver and custodian of funds under orders of Court.

THE NORTH AMERICAN TRUST COMPANY has been designated "Fiscal Agents of the Government of the United States," in Cuba, and has established offices at SANTIAGO and HAVANA, and is prepared to buy and sell drafts on and to make payments in Cuba, and to transact a general banking business.

OFFICERS:

W. L. TRENHOLM.....PRESIDENT
SAMUEL M. JARVIS.....VICE-
ROLAND R. CONKLIN.....PRESIDENTS
S. L. CONKLIN.....SECRETARY
JAMES DUANE LIVINGSTON.....TRUST OFFICER

WAXED PAPER

is the best & cheapest thing you can use to wrap up

SMOKED & PLAIN MEAT

Odorless, Tasteless, & Grease Proof. Made in White, Colored & Manila, in a variety of thicknesses. Send for samples and prices.

The Sparks Manufacturing Co.,
Hamburg, New Jersey.

Chicago Office, Masonic Temple, St. Louis Office, 216 Market St., New York Office, 105 Hudson St., Boston Office, 77 Bedford Street.

NEW YORK & PORTO RICO

STEAMSHIP COMPANY,

(Under Government Mail Contract.)

Three Sailings Every Month

BETWEEN

NEW YORK AND SAN JUAN, ARECIBO, MAYAGUEZ, AND PONCE, PORTO RICO.

This is the only line of steamers taking freight from this country to the island of Porto Rico.

MILLER, BULL & KNOWLTON, Agents,

130 Pearl Street, New York.

MEAT CANNING.

(Written for The National Provisioner and Copyrighted.)

Mulligatawny Soup.

IX.

For this soup prepare the following vegetables which should be of good quality and fresh.

Seventy-five pounds of carrots are cut (by hand or machine) into small pieces; 25 pounds of white turnips are prepared in the same way. Peel and cut into thin slices 15 pounds of onions, cut 15 pounds leeks into small dice, and cut up fine 10 pounds lettuce.

In the two-pound cans put six oz. of the mixed vegetables and then fill the cans to the required weight with soup made as follows:

Take 60 gallons of good clear beef essence, taken from the roast beef shrinking or cooking tanks and boil down in a jacketed kettle, to half its bulk. To this is added 40 gallons of good clear jelly or soup stock made from the boiling of fresh beef bones after the meat has been removed from them. For flavor and seasoning, add to the above mixture 4 gallons mushroom catsup, 4 pounds fine salt, 15 oz. white pepper, 3 oz. mace and 6 oz. curry powder. All the ingredients must be thoroughly mixed in the jacketed kettle and boiled for one hour. While boiling, the soup must be well stirred. After the soup has been cooked the required time, it is drawn off into a tight box truck of ample capacity, from which it is convenient to fill the cans. Fill the two-pound cans, so they weigh 2 pounds and one oz., which extra weight will allow for loss and evaporation.

In canning soups always allow one ounce for loss and evaporation in processing.

When the cans are filled they are wiped well and capped, leaving the center vents open. They are now placed on the racks and put into the retort. The cover of the retort is closed tightly and the exhaust must also be closed. On the first processing they are given one hour and 45 minutes at two pounds pressure.

When the required time has elapsed, shut off the steam and blow off the pressure very slowly. The retort is then opened, the cans removed and the vents stopped quickly. The cans are then replaced in the retort and boiled off for one hour 40 minutes at 9 pounds pressure. While boiling off, the exhaust of the retort is left open. After the cans have remained for the required period the steam is shut off and the pressure is again blown off; the cans are removed to the shower room and there showered until thoroughly cool. They are then removed and sent to the cleaning room, afterwards being wiped, dried and labeled.

* The Southern Railway announces that the rate on packinghouse products from Memphis, Tenn., to all Eastern points will be reduced at once. The new rate will be on a basis of 34 cents to New York City.

**NEW CORPORATIONS.**

NEW ENGLAND SHEEP RAISING CO., Portland, Me.; capital, \$50,000. Incorporators: Chas. W. Pinkham, W. F. Rolfe, both of Lowell, Mass.; F. L. Dyer, Portland, Me.

ALASKA MEAT CO., Seattle; capital, \$150,000. Incorporators: Frank Waterhouse, W. P. Prichard, Seattle; Chas. Richardson, Tacoma; F. W. Seddon, L. E. Broome, both of London, England.

R. R. SHIEL & CO., of Indianapolis, Ind., was incorporated with a capital stock of \$50,000 to transact a general commercial business, but in particular to that relating to the buying and selling of live stock. The directors are: Roger R. Shiel, Richard B. Reeves, Frank G. Eberhardt, Edward Reeves and James K. Shiel.

PATENTS AND TRADE-MARKS GRANTED IN WASHINGTON.

621,788.—**VEGETABLE-SORTER.** Joseph J. Budlong, Chicago, Ill. Filed Feb. 1, 1896. Serial No. 577,685.

621,897.—**OIL-PRESS.** William P. Callahan, Thomas De Armon, and William K. Callahan, Dayton, O. Filed Aug. 5, 1898. Serial No. 687,873.

621,904.—**OIL-CAKE FORMER.** Thomas De Armon, Dayton, O. Filed Oct. 24, 1898. Serial No. 694,422.

621,934.—**DIPPING-TANK.** Luther V. Moulton and Palmer A. Jones, Grand Rapids, Mich. Filed Oct. 12, 1898. Serial No. 693,300.

621,955.—**MEANS FOR BINDING CYLINDRICAL COTTON-BALES AND TIE AND COVERING THEREFOR.** William E. Anderson, Washington, D. C., assignor, by mesne assignments, to the American Cotton Company, New York, N. Y. Filed June 21, 1895. Renewed Sept. 28, 1898. Serial No. 692,141.

621,982.—**TILTING TANK FOR RECEIVING OR DISCHARGING LIQUIDS.** George T. Tilden, Milton, Mass. Filed May 5, 1898. Serial No. 679,807.

622,048.—**BUTTER-FORMING MACHINE.** John E. Hunsinger, Detroit, Mich. Filed May 4, 1898. Serial No. 679,698.

622,058.—**KNOCKDOWN BARREL.** Philis Mayotte, Escanaba, Mich., assignor of one-half to Samuel B. Rathfon, same place. Filed July 23, 1898. Serial No. 686,672.

621,610. **AUTOMATIC WATERING-TROUGH.** Fred Marsh, Grant, Neb. Filed July 5, 1898. Serial No. 685,118.

621,619. **CENTRIFUGAL CREAM-SEPARATOR.** Erik G. N. Salenius, Radiator, Sweden. Filed Jan. 11, 1899. Serial No. 701,843.

621,645. **REFRIGERATOR.** Livingstone W. Fish, Eastport, Me. Filed Sept. 6, 1898. Serial No. 690,281.

621,671. **BARREL.** George W. Hinman, Lake Charles, La. Filed Jan. 28, 1898. Serial No. 668,347.

621,706. **CENTRIFUGAL CREAM-SEPARATOR.** Alban H. Reid, Philadelphia, Pa. Filed July 7, 1898. Serial No. 685,363.

621,710. **SLIDING-DOOR HANGER.** Marcus C. Richards, Aurora, Ill. Filed Nov. 4, 1897. Serial No. 657,372.

621,758. **KEY-OPENING CAN.** Benjamin W. Morfoot, Chicago, Ill., assignor of one-half to Hugo Ziegfeld, Mount Vernon, N. Y. Filed March 14, 1898. Serial No. 673,854.

621,765. **SACK-HOLDER.** Charles L. Buxton, Sparta, Wis., assignor of one-half to John P. Reeve, same place. Filed Feb. 23, 1898. Serial No. 671,291.

Trade-Marks.

32,617. **SOAP CONTAINING PETROLEUM.** Maross Jenkins, New York, N. Y. Filed August 17, 1898. Essential feature.—The representation of a laboratory having a table on which is placed a microscope and balance and shelves holding books, stills, breakers and measuring instruments, with an old man seated in a chair in the act of perusing a book. Used since July 20, 1893.

32,618. **SOAP CONTAINING PETROLEUM.** Maross Jenkins, New York, N. Y. Filed Aug. 17, 1898. Essential feature.—The representation of a child partly clad in a loose-flowing garment. Used since July 20, 1893.

WHAT IS PERPETUAL MOTION?

We heard of something the other day that approached it.

Drop a cent in the slot and out comes a clove.

Drop the clove in the slot under

your nose and out comes a scent.

Don't drop a dime in any slot and expect to get a dollar's worth of goods in return.

When you drop a dollar in the slot

with us, we guarantee you 100 cents worth of results.

WEST CARROLLTON

PARCHMENT COMPANY,

West Carrollton, O.

Davies Warehouse & Supply Co., Chicago, selling agents.

KANSAS CITY.

Live Stock Review.

The receipts and slaughter for the past week, with comparisons, are as follows:

	Cattle.	Hogs.	Sheep.
Kansas City	31,003	54,291	28,159
Same week, 1898....	28,390	63,759	20,302
Same week 1897....	24,682	45,361	33,040
Same week 1896....	23,967	49,070	33,778
Chicago	44,400	128,900	67,300
Omaha	11,900	42,700	23,300
St. Louis	10,600	36,500	2,800
St. Joseph	6,000	24,200	4,700
Kansas City	31,000	54,300	28,200

Total	103,900	286,600	126,300
Previous week	97,200	305,200	122,000
Same week 1898....	91,600	264,400	141,400

Kansas City packers' slaughter:			
Armour Pack. Co.	5,196	20,222	8,174
Swift and Company.	4,870	12,825	9,111
S. & S. Co.	5,549	2,409	373
Dold Pack. Co.	836	5,058	220
Fowler, Son & Co.	77	8,451	...

Total	16,759	49,187	18,019
Previous week	16,186	50,654	16,000
Same week 1898....	15,478	56,393	16,804

CATTLE.—Shippers of cattle during the early part of the past week met with a fairly good market, but whoever shipped towards the close of the week met with a small black Friday surely on that day, as prices declined fully from 10¢ to 20¢, on all grades of cattle right along the line. There was no large export demand, and speaking comparatively but few choice finished steers on the market; plenty of plain rough medium selling from \$4.50 to \$4.85. Light handy weights were about as steady as any on the market. The highest price paid during the week for well finished steers on Tuesday was \$5.50. The native cow and heifer market was fairly strong all the week until Friday, and then a surely 10¢ decline. Some choice heifers of 843 lbs. average sold at \$4.75. A bunch of 33, of 598 lbs. average sold at \$4.45. Bulls were not firm, except at the early part of the week, and towards the end the market was weaker fully by 25¢, the prices ranging all the way from \$3.40, to bulls of an average of 1,410, which went as high as \$4.25. The Western cattle were in fair supply. Western fed Texas of 1,202 lbs. average sold at \$4.50. Western steers, 1,257 lbs. average, sold at \$4.85, with heifers of 812 lbs. average at \$3.90. A bunch of 124 Colorado steers, 1,345 lbs. average, sold at \$5, the top price for the week. Some old Mexico steers, about 950 lbs. average, sold at \$4.45. There was a fair run of Southern Texas or quarantine cattle. They held very evenly for the week and only broke on Friday from 5¢ to 10¢, per 100 lbs. Some steers of 1,207 lbs. average sold on that day at \$4.45. Some cows, 808 lbs. average, \$3.40. Bulls, 1,590 lbs. average, at \$3.65. The total ship-

ment of fat cattle to the seaboard on last week 139 cars, against 113 for the previous week, against 278 cars for corresponding week 1898. The outside purchasers of cattle headed by Schwarzschild, who shipped 1,270 fat cattle; Eastman next, with 1,258; Armour, 970; Kraus, 499; Cudahy, 317; Hammond, 225; United Dressed Beef Co., 75; Ackerman, 400; with other scattering shipments of from 100 to 150 each. The stocker and feeder trade was fairly even, except on Friday, when to sympathize with the other markets a break of from 5¢ to 10¢, per 100 lbs. Shipments for the week 184 cars, containing 6,696 head, as against 146 cars one year ago, containing 5,225.

The receipts of cattle this week in all the Western markets, more especially Chicago, fairly heavy, so that the market is decidedly weaker on all grades. The arrivals on Monday, 4,110; Tuesday, 8,737; Wednesday, 5,160. Monday's prices ran about even with that of last Friday, but on Tuesday there was decidedly weaker feeling and heavy cattle broke 10¢ to 15¢, while primely finished cattle sold at \$5 to \$5.15, which ten days ago would have easily brought \$5.10 to \$5.40. Light, handy weight cattle, however, are in good demand, and are fairly holding their own. Native cows and heifers being, as usual, in small supply, are not much affected, some 1,383 lbs. average cows going at \$4.20. A bunch of heifers, 1,000 lbs. average, selling at \$4.40, which shows pretty well sustained values, when the best shipment of 1,680 lbs. average sold at \$5.20. There is a fair supply of Western cattle. Western fed Texas 118 head, of 1,168 lbs. average, sold at \$4.40. Texas cows, 1,150 lbs. average, \$3.35. Western steers are fairly holding their own, some 1,262 lbs. average selling at \$4.85. Western heifers of 703 lbs. average, \$3.50. The quarantine cattle so far in no large supply. On Monday some 1,173 lbs. average steers sold at \$4.60; 782 lbs. average cows, \$3.20; 1,670 lbs. average bulls at \$3.60. The quality since then has not been good, and therefore

prices are correspondingly smaller. On the whole it would look, if the balance of the week shows as heavy receipts as that of the past week, the bear element will be in full control of the market and shippers will suffer.

HOGS.—The prices during the entire past week very steady, indeed, not more than 5¢ variation from any day and closed on Saturday with tops at \$3.85, bulk \$3.65 to \$3.70, while tops of Monday stood \$3.80, with the bulk \$3.60 to \$3.70. Heavy hogs closed at \$3.70 to \$3.85; packing hogs, \$3.65 to \$3.70; light mixed, \$3.50 to \$3.65; light pigs, \$3.42 to \$3.45, with the best at \$3.40 to \$3.50. Outside shippers for the week took 4,772 hogs for the previous week, against 4,621 hogs for the previous week, which shows that the outside purchasers eager for the light weight hogs of Kansas City. So far this week, on Monday the arrivals 6,084. Tuesday 17,061. Wednesday, 15,540. For the first two days of the week the quality was not prime, rather of a common order, still the tops closed Monday at \$3.85, with bulk \$3.62 to \$3.75; heavy \$3.65 to \$3.82; packing hogs, \$3.62 to \$3.70; light hogs, \$3.60 to \$3.72, though some common mixed sold at \$3.45, and pigs under 100 lbs. selling at \$2.75. Tuesday showed fully a 5¢ decline and Wednesday recorded pretty near 5¢ lower still, so that at present writing valuations stand: Tops, \$3.77 to \$3.85, with the bulk \$3.55 to \$3.65; heavy hogs, \$3.65 to \$3.75, and if the present receipts are kept up, there is no doubt but that the week will close at still lower prices, but should receipts in any way be curtailed, there is no doubt but that a better tendency will be effected, as the packers here are quick buyers.

SHEEP.—The arrival of sheep for the past week the largest for the present year, and the same remarks in regard to cattle applicable to lambs and sheep, which while holding strong prices all the week, shaded off from 15¢ to 25¢, per 100 lbs. towards the close. Among the characteristic sales: 270 spring lambs, 53 lbs. average, \$7; 1,000 Colorados, 69 lbs. average, \$5.35; 500 Colorado lambs, 68 lbs. average, \$5.25; 500 Texas lambs, 60 lbs. average, \$4.65; 443 Western shearlings and yearlings, 99 lbs. average, \$4.70; a bunch of 475 Idaho yearlings, 94 lbs. average, \$4.65. The receipts this week so far 5,912; Tuesday, 2,091, and Wednesday, 2,450. Some of the characteristic sales: 275 Western lambs, 76 lbs. average, \$5.25; 628 Colorado lambs of 84 lbs. average, \$5.50; 1,050 New Mexican lambs of 69 lbs. average, \$5.20; 233 Wyoming yearlings, 88 lbs. average, \$4.90. Prices so far are steady on last Friday's decline.

NEPONSET RED ROPE INSULATING PAPER

FOR LINING

Cold Storage Houses

Refrigerators, Cars, Etc.

WATERPROOF, AIR TIGHT, CLEAN, A HIGH NON-CONDUCTOR AND ABSOLUTELY ODORLESS.

Genuine Parchment Paper

Established 1885

Incorporated 1891

USE the kind of Parchment Paper that you can boil your Meats in. If you cannot boil a ham in Parchment Paper, it is an imitation, not the Genuine Parchment Paper; test this.

We solicit your orders for Parchment Paper for Wrapping Smoked Meats, Hams, Bacon, Shoulders, Bacon, Bellies, California Skinned Hams, etc. For Lining Sausage Boxes, Sliced Ham or Sliced Bacon Boxes, and for Wrapping all Boiled, Cooked and Pressed Meats, also Circles and Linings for Half Barrels and Box Linings. If you want Parchment Paper Printed, ask for Samples and Prices.

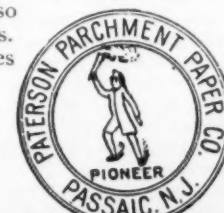
Cable Address, "Parchment," Passaic, N. J.

Fourteenth Year

Paterson Parchment Paper Co.

A B C Code Used

Office and Works: PASSAIC, N. J.



PACKINGHOUSE NOTES.

* A large number of cattle has been sold for shipment to Cuba, from Thomaston, Ga.

* The Louisville (Ky.), Packing Company has shipped 31 cars of meat to Liverpool for the English and Scottish markets.

* The March Brothers' Cattle Company, of Pierre, S. D., has been incorporated with a capital of \$100,000. The company expects to place about 10,000 cattle this season.

* Senator Morton's bill requiring railroads to pay for live stock killed or crippled within thirty days after reaching an agreement as to the amount of damage has been passed by the Missouri Senate.

* Swift and Company have completed what is said to be the largest hog house in the world. It is in Chicago, on the site of the one burned Feb. 23, at Center and Exchange avenues. It is eight stories high, fire-proof, fitted with elevators, and cost \$150,000.

* The bill of Senator Willis in the New York Senate, which provides that cattle brought into New York State from other States or Canada shall be examined by a veterinary before being sold in the State, after a lively discussion, was finally progressed to the order of final passage.

* The Wichita branch of the Jacob Dohl Packing Company has established a branch agency in Oklahoma. The new house will be located at Ardmore, and be in charge of H. B. De Ford. The Wichita house has long had a large station at Oklahoma City, but these facilities were not sufficient.

* The C. C. Porter Fish Company, of Bangor, Me., has been incorporated to carry on a wholesale and fish trade in the West Market Square of that city. The officers of the company are: Oscar A. Fickett, president; Clifford C. Porter, treasurer. The directors are: C. C. Porter, Oscar A. Fickett, and Benning C. Additon.

* In the month of March there were received at the Indianapolis (Ind.) stockyards 106,379 head of hogs; cattle, 10,683; sheep, 1,401; horses, 3,738. In the three months ending with March 31 there were received 373,802 head of hogs; cattle, 30,639; sheep, 4,937; horses, 8,723. The shipments last month were: Hogs, 50,813; cattle, 3,018; sheep, 187; horses, 3,064.

* A corporation with a capital of \$10,000 has been formed at Terre Haute, Ind., for carrying on the pork-packing trade. The organizers and directors of the new concern are C. F. Miller, A. Dill and Maxwell Carson Hamill. The company will use the Dill packinghouse west of the city, which will be enlarged at once to handle not only the local, but a large foreign trade as well.

* The Continental Packing Company, at New Jersey, has been incorporated with a capital of \$3,000,000. The principal offices of the company will be in the Corporation Trust Company's building, Jersey City, N. J. The company will pack, cure and preserve sardines, food fish, etc. The incorporators are: Gustave Dorwin, Louis S. Phillips, Robert C. McCormick, Armitage Matthews, Suydam F. Wheeler, Arch. A. McGlashan, and Joseph Kelby.

* The new law in Minnesota regarding renovated butter, just passed and signed, requires renovated butter to be marked as such, and imposes confiscation and other penalties for violation. "It is more dangerous to public health, more of an injury to dairymen and a more subtle fraud on the consumers," say they of the dairy department, "than oleomargarine ever was. And we mean to pay special attention to it, and see that it is vigorously enforced."

* Colonel I. T. Pryor, of San Antonio, Tex., recently returned from Cuba, has this to say: "Under existing conditions there is absolutely

no sale for stock cattle. The impoverished conditions of the country have left the people no capital to invest in stock raising enterprises, and the uncertain political conditions would render such adventures hazardous. There is, however, a good demand for dairy cattle, and ordinary milk cows, showing no evidence of good breeding, are worth \$50 each in Spanish gold. The beef market fluctuates widely, according to supply. The demand, however, is good as a rule for rough cattle. The Cuban butchers do not want smooth, finished cattle, as their plan for cutting up their animals is different from that in vogue in this country. The Cuban butcher cuts with the grain instead of across it, as does the American butcher. Bull meat is the highest priced beef in Cuba. I saw a load of bulls sell at 6c. on the hoof, while a load of steers sold at the same time at 5½c.; 5c. is about the average price for beef on the hoof."

MEAT EXTRACT BUSINESS IN URUGUAY.

Frank G. Carpenter, who made a trip to South America to look up the chances there for American trade, says that the United States does not get its share of the foreign commerce of that continent. Speaking particularly of Uruguay, he says that this country last year bought \$20,000,000 worth of goods, and less than \$2,000,000 worth of this was furnished by Yankees.

"I have not heard of anything that pays better than the meat extract establishments at Fray Bentos, on the Uruguay River. These establishments have been capitalized for about \$2,500,000, and they pay about 20 per cent. a year. The profits in one year amounted to more than \$550,000. The company is an English one and the stock is nearly all held in London. It kills about 200,000 cattle annually, and reduces them to extract, saving the hides, tallow, horns, hair and blood and everything else connected with the animal for other purposes. It takes 10 lbs. of meat to make 2½ lb. of extract. It is claimed that a pound of the extract is equal to 45 lb. of meat and will make 90 plates of soup.

LIQUID MEAT.

"In connection with this there has been a new discovery made by a Uruguayan chem-

ist, which may possibly supersede the ordinary extract of beef. This is called carne liquida, or liquid meat. I am told that it combines both the qualities of the extract of meat with the food properties of the meat itself. The ordinary meat extracts are more tonics than anything else. They are stimulants, but they give little nourishment. This new liquid meat is not only a stimulant, but it retains the nourishment in the meat as well. Its process of manufacture is the secret of the chemist who invented it, and it is, I believe, only made in connection with him.

"The biggest trade in meat in the countries south of the equator is in jerked beef. Uruguay gets \$5,000,000 from this every year. Jerked beef is made in vast quantities in the Argentine Republic, in Paraguay and in Uruguay and shipped to Brazil and the other countries of South America and to the West Indies. A great deal goes to Cuba, and you will find it for sale at higher prices than those received for fresh meat in nearly every South American market house. It is called carne tasajo, or carne secca. The animal is skinned and then cut up into strips and sheets, all the bones having first been taken out. The meat is first put into a brine and then rolled out and dried in the sun. It takes a hot sun to cure it, and for this reason such establishments are closed during the winter. After it is once dried, however, it will last for years, needing only a thorough soaking to fit it for use."

Lipton's Extract.

Sir Thomas Lipton's meat extract business in City Road, London, is said to be an immense success. Mr. Maediarmaid, the manager, when interviewed, said that the greater part of the material came from Queensland, Australia. Sir Thomas having bought over 150 tons of it from firms of that colony up to the present time, and that that quantity would probably be increased to 300 tons or more during the coming year. The manager said further that Sir Thomas Lipton's extract had met with a ready sale in England, despite its competition with other excellent brands in that market. A strong recommendation for Lipton's meat extract was recently given by a technical paper, which made a scientific analysis of the product and gave it a very high character, classing it with the very best extracts on the market.



**Makes absolutely Pure Brine.
Gives the Mildest Cure and the Brightest Meat.
Produces the Finest Flavor and Gives Weight.
Prevents Ropy Pickle and Slimy Meats.**

**Use Retsof Salt on your Hides if you want to get Good Color and Good Weights.
Retsof Salt has no equal for Ice Machines, or in the Manufacture of Soaps.**

For Prices and Samples apply to

JOY MORTON & CO.,

OR

BROWN & SHAW, 11 Broadway, N. Y.
E. A. LEVIAN, 120 Milk St., Boston.
E. B. QUINN, Cleveland, Ohio.

DEALERS SALT, SAL SODA, SODA ASH.

Pier 1, CHICAGO, ILL.

Stempel Fire Extinguisher

Chemical Charges
for all
Extinguishers.
Fire Department
Supplies Generally.

Used by Pennsylvania R. R. Co., The West Philadelphia
Stockyards Co., E. A. Phillips, Supt.; The United Gas Im-
provement Co., Union Traction Co., Knickerbocker Ice Co.,
Franklin Sugar Refining Co., Baugh & Sons' Co., Harrison
Bros. & Co., Inc.; George V. Cresson Co., and many others.

UNEQUALED for SIMPLICITY, CERTAINTY,
QUICKNESS, POWER IN ACTION,
Tested to 400 lbs. and fully Warranted.

Approved by
PHILADELPHIA
FIRE
UNDERWRITERS'
ASSOCIATION.

H. R. BENNETT, 1217 Filbert St., Philadelphia.

A REMARKABLE BEEF CONTRACT FIVE-LEGGED COWS.

The United States Government and the great packing concerns of the country have been making records of every kind ever since the first shot at the outbreak of the Spanish-American war. No commercial or military feat seemed too daring or beyond accomplishment. The big meat concerns have met the government's wishes and efforts at every point. The packers' facilities and resources have seemed limitless. Each concern has in turn done some record-breaking thing. This time it is Schwarzschild & Sulzberger Company. To this slaughtering concern the government has just awarded the contract for the biggest one-shipment fresh meat contract known to the world of trade. The contract calls for 1,500,000 pounds of frozen fresh meat to be placed on one transport within ten days after the award of the contract, if the government so desires. One million five hundred thousand pounds sounds big enough. It looks more its proper size when analyzed from a shipping standpoint. This cargo will make seventy-five carloads. That is equal to two enormous freight trains of over thirty-seven refrigerator cars each. When stretched out over a plain, these two trains of huge refrigerator cars and their engines straightened in their race for New York will be nearly a mile long. All of that goes into the hold of one refrigerator ship, the Glacier, now in the dry-dock being groomed for her long voyage. The cattle for all this must be purchased, slaughtered, cooled, refrigerated, then shipped to New York and be there frozen hard and loaded in the hold of the transport in ten days if need be. Big as this undertaking is—because Schwarzschild & Sulzberger Co. have an enormous regular domestic and foreign trade to look after—the successful bidders for this contract had the cattle bought, the railroad transportation to New York, the freezing of the meat when it arrives, the lighterage, the storing arranged for and all the other details for successfully executing this order completed within twenty-four hours after the award of the contract. This alone is a feat of which any firm in the world might well be proud. It is a triumph of general and detail management which is possible only in America. All of this has been accomplished, with the herds in hand for slaughtering, without in the least interfering with the company's regular domestic and export trade. The cattle will be slaughtered in Kansas City, be cooled and refrigerated there, then rushed East to New York at express speed, where the freezing and loading will take place. The same day the contract was awarded, every inch of the freezing and storage space of the two biggest cold-storage warehouses in New York were secured where 400,000 pounds of meat can be frozen at a time. Each quantity in the freezer will take seventy-two hours—three days—to freeze it hard. The carcasses will then be canvassed and placed in the hold of the Glacier as fast as her big chambers can receive it.

There are many interesting things about this huge fresh meat contract. It is the biggest single shipment contract ever awarded by this or any other government. It must all be filled with five-legged cattle. That is, three "hinds" (hind quarters) must be given to each two "fores" (forequarters) and the

carcasses must not weigh over 700 lbs., government trimmed. All of this meat goes straight to Dewey, Otis and our fighting lads in the Philippines. It will be on the way nearly three months. The Glacier will be in hot water and hot weather all the way. In this and other shipments is seen the daring enterprise of the United States Government and of its big packing concerns to feed American heroes with American meat out of our free, healthy plains, and shipped from even our most easterly port. A remarkable fact also is the extremely low price of the successful bid. The government gets this choice shipment of beef cooled, frozen, sacked, and placed f. o. b. New York for 7.60 cents per pound, while wholesale butchers are paying 8 to 8½ cents per pound for the same kind of meat. This shipment will cost us less than 9 cents a pound laid down in Manila, while the meanest meat there will fetch over 12 cents, and we are paying 12 to 25 cents per pound for it at home for our tables and unripened at that. Schwarzschild & Sulzberger Co. should feel proud of their contract and of their superb facilities for handling it, and the American people should feel proud of Schwarzschild & Sulzberger Co.

Oleo Tax Refunded.

Decision was rendered by Judge Dallas, of the United States Circuit Court at Philadelphia, Pa., that the tax of \$280, and interest of \$14.15 levied by the Collector of Internal Revenue, against the Oakdale Manufacturing Company of Camden, N. J., wholesale dealers in oleomargarine, was illegal, and that the company was not liable because its agent sold its product in Pennsylvania without the company's permission. A verdict was rendered directing the return of the tax with interest.

PROPOSALS.

PROPOSALS FOR FRESH BEEF AND VEGETABLES.—Office Chief Commissary, Governors Island, N. Y., April 1, 1899.—Sealed proposals in triplicate, will be received by Commissaries of following posts, respectively, until 12 o'clock M., May 3, 1899, and then opened, for furnishing and delivering in bulk at the posts respectively, the fresh beef required for use thereof, during six months, commencing July 1, 1899, viz: Fort Adams, R. I.; Battery Point, Delaware City, Del.; Fort Caswell, N. C.; Fort Columbus, N. Y.; Fort Constitution, N. H.; Fort Ethan Allen, Vt.; Fort Hamilton, N. Y.; Fort Hancock, N. J.; Madison Barracks, N. Y.; Fort McHenry, Md.; Fort Monroe, Va.; Mortar Battery, Winthrop, Mass.; Fort Mott, N. J.; Fort Myer, Va.; Fort Niagara, Plattsburg Barracks, and Fort Porter, N. Y.; Fort Preble, Me.; Fort Schuyler, N. Y.; Sheridan Point, Va.; Fort Slocum and Fort Totten, N. Y.; Fort Trumbull, Conn.; Fort Wadsworth, N. Y.; Fort Warren, Mass.; Fort Washington, Md.; Washington Barracks, D. C.; Allegheny Arsenal and Frankford Arsenal, Pa.; Kennebec Arsenal, Me.; Springfield Armory and Watertown Arsenal, Mass.; Watervliet Arsenal and West Point, N. Y.; and the Josiah Simpson, U. S. A., General Hospital, Fort Monroe, Va. Also fresh vegetables (potatoes and onions) required for use at above named posts during five months commencing July 1, 1899. Right reserved to reject, in whole or in part, any or all bids. For information apply to Commissaries of posts. Each proposal should be inclosed in an envelope, marked "Proposals to be opened May 3, 1899," and addressed to Commissary of post to which it relates. C. A. WOODRUFF, Col., A. C. G. S., Chief Commissary.



New York Office, 85 Chambers S.
London Office, 106 Hatton
Garden, E. C.

MAKERS OF HIGH GRADE Thermometers

Scientifically
Adapted for
all Manu-
facturing
Processes.

Special

Thermometers
For
PROCESSING
CHEMICAL
BATH
VACUUM PANS,
LARD
REFINING,
REFRIGERATING,
COLD
STORAGE,
HAM BOILING,
HAM TESTING,
SOLDER
MACHINES,
ETC., ETC.

Write for
Catalogue.



Fig. B-8.



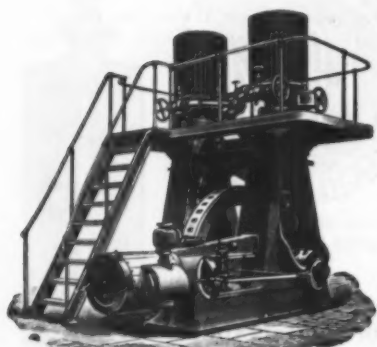
Fig. D-16.

PUBLIC SALE.

Office Purchasing Commissary, No. 39 Whitehall Street, New York City, April 12, 1899. A Public Sale of Damaged Stores will be held at the Subsistence Storehouse, No. 61 Pearl Street, at 11 a. m. April 22. Articles can be seen after 15th inst. C. A. WOODRUFF, A. C. G. S.

Not Rivals.

Because of the published account that the Continental Packing Company had been incorporated at Trenton, N. J., with a capital of \$3,000,000, sardine commission dealers were somewhat ill at ease, and in many quarters the report was current that another rival had entered the field opposing the previously formed company. It was said, however, at the office of one of the incorporators in New York City that such was not the case, but the two corporations were one and the same, it having been deemed expedient by the originators of the syndicate to reincorporate the company in order to enlarge its aim and purpose.



FRICK COMPANY ENGINEERS.

ESTABLISHED 1853.
INCORPORATED 1884.

Capital, - \$1,000,000.

S. B. BARNHART, President.
A. H. STRICKLER, Vice-Pres.
H. B. STRICKLER, Treasurer.
EZRA FRICK, Gen'l Man. & Ser.
A. H. HUTCHINSON, Manager Ice
& Refrigerating Machine Dept.

Manufacturers of the ECLIPSE ICE MAKING AND REFRIGERATING MACHINES. We build the largest and most successful Ice Making and Refrigerating Machinery made in this or any other country. Send for our list of References and New Ice Machine Circular for 1896, describing latest improvements and methods for Making Ice and Refrigerating. Also builders of First-class CORLISS STEAM ENGINES. Send for Corliss Engine Circular, 1896. Special High Speed (New Pattern) AUTOMATIC STEAM ENGINES. Send for High Speed Engine Circular, 1896.

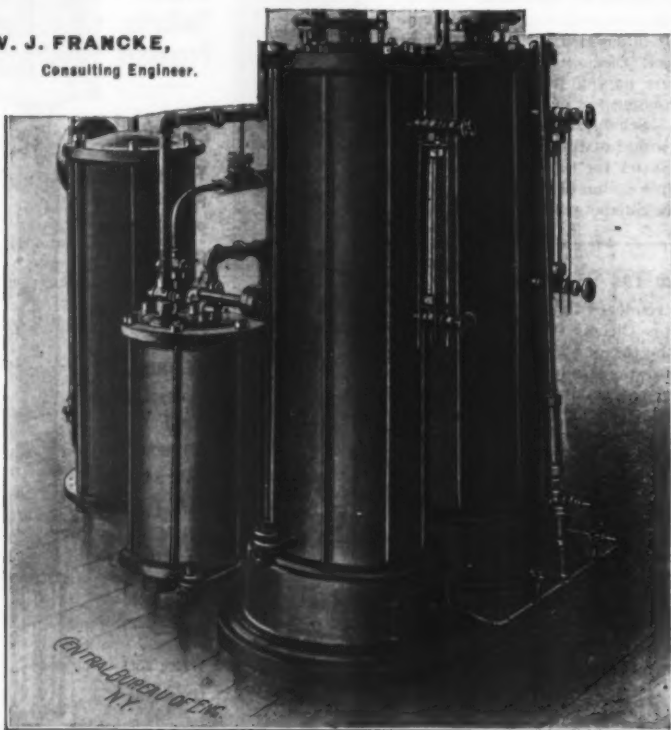
Corliss Steam Engines. Ice Making Machinery.

High Speed Engines. Steam Boilers.

**Frick Company, WAYNESBORO,
ENGINEERS, FRANKLIN COUNTY, Pa**

THE VACUUM REFRIGERATING CO.

W. J. FRANCKE,
Consulting Engineer.



VACUUM REFRIGERATING MACHINE.—Front View.

**CONTRACTORS,
ENGINEERS,
FOUNDERS.**

BUILDERS OF....

**REFRIGERATING AND ICE
MAKING MACHINERY.**

**We contract for the Equipment of
Complete Plants.**

The Vacuum Refrigerating Apparatus is a Wonder. It is Intended for Attachment to Ice Boxes Consuming from 250 lbs. to 1,000 lbs. of Ice per Day. We claim for this Apparatus a Continuous Automatic Circulation of the Refrigerating Agent. Unlike All Others it Requires NO PUMP, NO ENGINE, NO MECHANIC, NO OIL, no Re-charging with Chemicals, and can be Installed Without Interruption to any Business. The Cost of Refrigeration is Greatly Reduced. Every Vacuum Refrigerating Apparatus is Guaranteed to do all We Claim for it in every Particular. A Detailed Description of the Operation of the Vacuum System of Refrigeration will be sent on Application.

THE VACUUM REFRIGERATING CO., - New Brunswick, N. J., U. S. A.

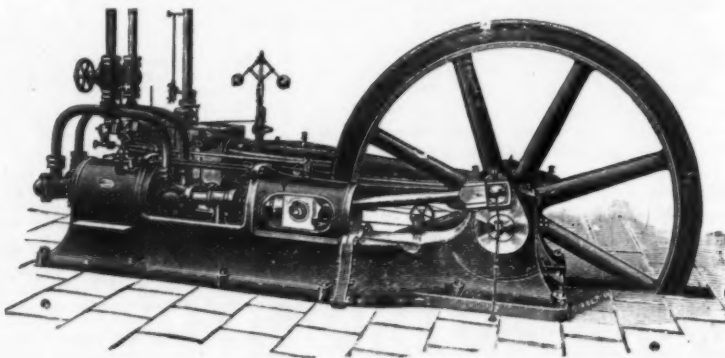
The VILTER MFG. CO.

806-826 CLINTON STREET,
MILWAUKEE, WIS.

BUILDERS OF IMPROVED COMPRESSION

**Refrigerating
... Machinery**

FOR PACKING HOUSES, ABATTOIRS, MARKETS,
COLD STORAGE HOUSES, BREWERIES, HOTELS,
AMMONIA FACTORIES AND ICE PLANTS.



IMPROVED CORLISS ENGINES.

Ice and Refrigeration

—The Lyons (N. Y.) Creamery Company has decided to establish a skimming station at Alloway.

—The creamery of H. L. Dean, of Tipton, Ia., has been burned at Clinton, in that State. The contents and machinery were destroyed. The loss is \$3,000.

—Pittsburg (Pa.) parties have been negotiating through their agent, Mr. Ash, of Cogo, W. Va., relative to building a cold storage plant at Cogo, W. Va., or Pittsburg.

—The Garver Ice Company, of Indianapolis, Ind., has been incorporated with a capital of \$30,000. The incorporators are: Methias Garver, Henry C. Brinker, and Fred W. Brinker.

—The Interstate Cotton Oil Company's ice manufactory of Augusta, Ga., is among the most modern and complete establishments of its kind in the South, and has now at its command a capacity ample to supply the largest demand at any time of the year.

—The Standard Ice Manufacturing Company has been incorporated at Camden, N. J., with a capital stock of \$750,000. The incorporators are: C. William Bergner, Edward M. Burghard, Thomas B. Wanamaker, Theodore Roeshner, Edmund D. Smith, and H. K. Baltz.

—The ice plant, capacity 4½ tons, formerly operated by R. G. Nicholson in Baltimore, Md., has been sold to William R. Armstrong, of Wye Mills, and will be removed to Centerville. Mr. Nicholson has contracted for a new plant with a daily capacity to 10 tons.

—The Consumers' Hygiene Ice Company, of Brooklyn, has been incorporated at Charleston, W. Va., with a capital of \$1,000,000. The incorporators are George A. Curry, Alfred S. Miles, Henry W. Rozell, Frederick Leuchter, and Edward L. Sornendle, all of Brooklyn, N. Y.

—The Orwell Butter and Cheese Company, of Orwell, Oswego County, New York, has been incorporated with a capital of \$6,000. The directors are: Henry Davis, Elvin G. Potter, Edward G. Bonner, Urbane Fisher, James Bambury, Orville Stowell, and Elvin Parish.

—The Middletown Market Company of Middletown, Pa., is contemplating a new brick market house to take the place of the present structure. The directors of the company are: B. F. Brandt, J. A. Brandt, A. L. Etter, W. F. Keever, R. W. Lerch, J. S. Longenecker and H. O. Keener.

—The Crystal Springs Ice Company, of Glen Cove, N. Y., has been incorporated with a capital of \$12,000. The directors of the company are: Chauncey Combs, of Sea Cliff; Jos. Roll, L. T. Simonson, W. Simonson, Archibald Vandewater, E. P. Titus, C. F. Willits, and Everett Lockwood, of Glen Cove.

—The report is that the French lobster factory on St. Johns Island, N. F., with eleven boats has been burned. This is the principal station on the French treaty coast. The factory belongs to Meline St. Malo. The owner took it from the British settlers a few

years ago, and his forcible seizure was finally upheld.

—The National Ice and Cold Storage Company, of Louisville, Ky., has taken out a building permit for a three-story brick ice plant, to be built in that city. The structure will be 71 x 175 feet, and will be built on Fourteenth and Magazine streets. This plant will cost about \$75,000. A. N. Struck is the contractor for the building.

—The new artificial ice plant in course of building during the winter at Glen Cove, N. Y., will soon be in operation. The largest of the buildings is two-storied, 40 x 60 feet. Sterilized water from several wells yielding about 30 gallons of water per minute, will be used. The sale of sterilized water and cold storage are features of the business.

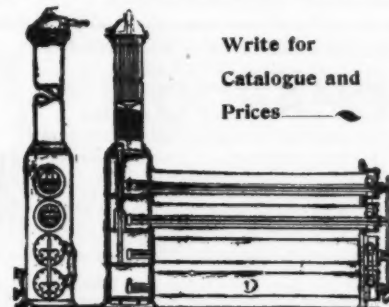
—A large ice plant will be erected in Shenandoah, Pa., ground having already been broken. Its capacity will be 15 tons daily. The plant will be installed by the Vilter Manufacturing Company, of Milwaukee, and will consist of a 35-ton ice machine and engine, ice making tank, distilling plant and boiler. The plant will also have its own electric light plant. The following leading business men of the town are interested: Samuel G. Roberts, Christian Schmidt, Fred Keithan, E. B. Foley, M. M. Burke, Wm. Schmielewski. The company will be known as the New City Ice Manufacturing Company.

Ice in Cuba.

A gentleman connected with the Terminal Market, at Philadelphia, returning from Cuba, reports that ice is selling at \$20 per ton in Havana, and the demand is far greater than the supply, there being but one small plant in operation. The cost for placing a plant in that city would not be great and ice could readily be sold at a fair profit at \$3 per ton.



THE BEST
Ice-Making and Refrigerating MACHINE BUILT.
It is the Simplest, Most Economical, Most Durable of them All.



GENERATOR—Pat. Jan. 24, 1888, and Sept. 23, 1890.

HENRY VOGT MACHINE CO., LOUISVILLE, KY.

REASONS WHY

P & B INSULATING PAPERS

They are the most durable in the market.
They are thoroughly air tight, moisture proof and odorless.
They contain no tar and have no odor.

The P & B Papers for insulating purposes in cold storage and packinghouses, are more extensively used than any other papers made, entirely on account of their merit.

P & B PAINTS

A PERFECT COATING FOR PIPES, COILS, CONDENSERS, VATS, ETC.

The P & B PAPERS and the P & B PAINTS are entirely acid and alkali proof. They are also unaffected by extremes in temperature.

ARE THE BEST.



THE STANDARD PAINT COMPANY,
Manufacturers of P & B Products.
81 & 83 John St., N. Y.
Chicago Office, 189 Fifth Ave.

Write us for Samples and full particulars.

JOHN D. CRIMMINS, Jr.,
PRESIDENT.

ATLANTIC ALCATRAZ ASPHALT CO.,

OFFICE, 57 East 59th Street, N. Y.

MANUFACTURERS OF

Atlantic Alcatraz Asphalt Paint,
Atlantic Alcatraz Roof Paint,
Atlantic Alcatraz Felts.

CONTRACTORS FOR

ASPHALT FLOORS,
WATERPROOFING,
INSULATION, ETC.



ALCATRAZ Is An
ASPHALT Absolute
Insulator.

ASK US FOR PARTICULARS, or,
Wheeler & Thomas, 169-171 Wells St., Chicago, Ill.
Thomas J. Hind, 19 Milk St., Boston, Mass.
Windig & Gezelschap, 600 Pabst Bldg., Milwaukee, Wis.
T. J. Lewis Roofing Co., Omaha, Neb.
F. W. Heerwagen, 506 Prudential Bldg., Buffalo, N. Y.

COLD STORAGE IN NEW ZEALAND.

In reply to our inquiry to the Minister for Agriculture of New Zealand in October last in regard to the system of cold storage for over sea carriage from New Zealand to Europe, and as to whether chilling (refrigeration) would be substituted for freezing the carcasses for this haulage, we have received the following interesting reply:

Department of Agriculture,
(Live Stock Branch),
Wellington, N. Z., March 17, 1899.

Dear Sir:—I am directed by the Hon. the Minister for Agriculture to acknowledge the receipt of your letter of the 31st October last, addressed to the Right Hon. The Premier, re. storage, etc., of frozen meat.

In reply I have to say that the question of providing storage at the London Docks has been under consideration for some time, but nothing definite has yet been decided.

There is great diversity of opinion amongst our shippers on the matter and I doubt if anything will be done until there is greater unanimity shown by those more directly interested.

The question of substituting chilling for freezing has not received much attention. Several lots of chilled beef have gone home with satisfactory results. I understand from experiments it is found that chilled meat is liable to mildew after 40 days at any temperature higher than freezing point.

The machines used are principally on the direct expansion system. A few are worked with brine circulation and others with air circulating through ammonia pipes.

The carcasses are placed in calico bags and stowed in the ship's hold in bulk. Several of the steamers in the trade have space for 100,000 carcasses.

The Department has not carried out any experiments in the manufacture of oils, etc., therefore is not in a position to supply you

with the information thereon. I have pleasure in mailing you our publications. I have the honor to be, Sir, your obedient servant,
John D. Ritchie, Secretary.

—It is said that the largest and most handsomely finished refrigerator ever made in Burlington, Vt., has recently been finished at the Baldwin Refrigerator Works at that city. This giant of its kind is 20 feet 1 inch in length, 8 feet deep and 10 feet in height, built of solid quartered oak with beautiful raised panels and embossed moldings and is to be shipped to a leading grocer at Saratoga, N. Y.

* Senator Chilton, author of Minnesota's meat inspection bill, moved in the Legislature that the bill be referred to a committee of three for amendment, so that it will meet the objections of packers against whose interests in its present form it would be harmful and unjust.

JOHN R. ROWAND,
MANUFACTURER OF

CHARCOAL

Re-Carbonized, Pulverized and Granulated
For Chemical, Rectifying and Foundry Purposes;
also for Ice Manufacturers a specialty.

ENTERPRISE MILLS, CLEMENTON, Camden Co., N. J.
REFERENCES: U. S. Mint, Rosengarten & Sons,
Stuart, Peterson & Co., Philadelphia Warehousing
and Cold Storage Co., Philadelphia.
Philadelphia, Pa., March 3, 1898.

Mr. John R. Rowand,
Dear Sir: We have been using your Re-carbonized Granulated Charcoal for a long time, and cheerfully add my testimony as to its quality and cleanliness, effectiveness as a filtering.
Yours truly, JOHN W. EDMUNDSON,
Chief Engineer Philadelphia Warehousing and Cold Storage Co.

CHAS. W. BOYER, M.E.

81 Walnut St., Somerville, Mass.

EXPERT ON REFRIGERATING, ICE
AND ABATTOIR MACHINERY. . . .

Inspections and tests made to determine the most economical method of running a Refrigerating or Ice Making Plant. Errors of Construction Located and Corrected. . . .

Designs, Specifications & Estimates Prepared.

Expert supervision given for purchasers having plants in prospect or in process of erection.

ARCTIC FREEZING CO.,
Cold Storage and Freezing

119, 120 & 121 WEST ST.,

Telephone 1053 CORTLANDT. NEW YORK.

ROOTHMAN & ROBINSON, Proprietors.

REFRIGERATION

...AND...

ICE MAKING.



THREE-TON COMPRESSOR.

PERMIT US TO
GIVE YOU AN

ESTIMATE.

Because we manufacture
and install the

**Simplest,
Most Durable,
Most Efficient
Plants.**

Anyone competent to
operate motive power
can operate them.

ONE TON TO
TWENTY-
FIVE TONS.

GEO. CHALLONER'S SONS CO.

ENGINEERS and FOUNDERS.

35 Osceola Street OSHKOSH, WIS.

THE MOST ECONOMICAL
AS WELL AS
THE MOST SUCCESSFUL

IS...
THE

LINDE

Ice and Refrigerating Machine,

MANUFACTURED BY

OUR RECORD

3600 Machines in Success-

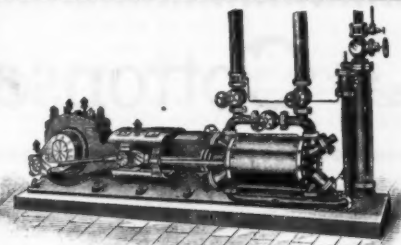
ful Operation.

THE FRED W. WOLF COMPANY,

143 Rees Street,

Send for Catalogue.

CHICAGO, ILL.



OUR GUARANTEE

Covers not only construction and capacity but also Consumption of Fuel, Water and Ammonia.

INSULATION.

By J. G. Glover, Architect, Brooklyn.
(Specially written for The National Provisioner and Copyrighted.)

VI.

In describing a so-called up-to-date cold storage plant it will be necessary to go into many particulars which do not exactly concern the insulation, but as the details are all needed to get a good understanding of the whole, and as the reader is no doubt interested in all matters pertaining to refrigerated buildings, the description of these other details may be profitable reading.

For instance, the power-house and where it is situated, the location of the plumbing, draining, piping, tracking and other matters found in the main building, all have their special reasons for being located as they are; the stairs and elevator being placed where they will be light, and yet not be a means of letting warm air into the corridors; the plumbing where it will be ventilated and be safe from both frost outside and the freezers inside; and the tracking where it will be strong and do its work properly. The heat in the boiler and engine room is kept well away from the insulation. This important point is too often overlooked. Where the site is large enough the engine and boiler house can be located away from the cold storage house, but in large cities where the ground is very valuable, these buildings must join each other, as in this case, and then the ground plan should be so arranged as to keep the insulated rooms away from contact with the power-house walls, and this purpose is accomplished in this plant by the placing of the corridors, stairs and ventilating shaft between these two extremes of heat and cold.

The plant referred to is a beef house as well as a cold cold storage house, the fact that there is a large slaughterhouse on another street adjoining the site and between it and the railroad connection being the inducement for locating it on the site. The chill room included in the plant is for the use of the butchers using the slaughterhouse, and the floor levels are so arranged as to give a continuous down-grade from the slaughtering floor, through the chill room down the corridors to the several coolers on the ground floor. This chill room is also planned to act as a roof over part of the cattle pen below, thus answering a double purpose.

This chill room is 20x30 feet with basement, used as a cattle pen, a main story of 13 feet and coil chamber 5 feet high; it is built of frame, "slow burning" construction, that is, with heavy cross-girders and timber flooring. This method of construction is very applicable to buildings that are to have overhead tracking, as it is not necessary to be concerned about the location of the track hangers, the timber flooring allowing them to be placed anywhere. The outside frame, the floor and the ceiling are insulated with boards and paper in the usual way for frame buildings, with extra air spaces in the south side frame and next the power house wall. The coil chamber has a pan in the usual way and has cold and warm air ducts to assist circulation. The roof has extra insulation and ventilators to allow the escape of the animal heat from the freshly killed meat in the cooler below.

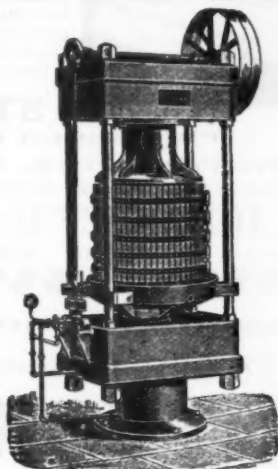
(To be Continued)

TINNOL, A Paste that Sticks.

No Discoloring of Labels.
No Rust Spots on Tin.
No Peeling Off.

WRITE FOR SAMPLE AND PRICES TO

THE ARABOL MANUFACTURING CO.,
11 GOLD STREET, NEW YORK.



HYDRAULIC SCRAP PRESS.

THREE SIZES BY HAND OR POWER.

Doors swing open to remove crackling.
Follower swings back to uncover hoop when putting in scrap.
Full pressure at any point.
No blocking required.

SEND FOR
CATALOGUE.

BOOMER & BOSCHERT PRESS CO.

362 W. WATER ST., SYRACUSE, N. Y.

New York Office,
220 Greenwich Street

DIXON'S SILICA GRAPHITE PAINT

FOR TIN OR SHINGLE ROOFS AND IRON WORK. Tin roofs well painted have not required repainting for 10 to 15 years.
IT IS ABSOLUTELY WITHOUT AN EQUAL.

If you need any paint it will pay you to send for circular.

JOSEPH DIXON CRUCIBLE CO., Jersey City, N. J.

Subscribe to "The National Provisioner."

The
World's
Finest
Lard

AND



Just What the Name Implies.

PUT UP IN ALL SIZES OF TINS AND WOODEN PACKAGES.

Cottonseed Oil

WEEKLY REVIEW.

Quotations are by the gallon, in barrels, in New York, except for crude in bulk (tank cars) which are the prices at the mills.

A STRONG MARKET — INCREASED HOME DEMANDS — EXPORTERS STILL QUIET.

There is no trouble found in sustaining a strong market. Indeed for the more desirable grades there is even more confident holding for the week, while there is an increased number of buyers on home account who are willing to pay the basis of late sales and find that the sellers want $\frac{1}{2}$ more money for them. The distinctly attractive quality continues to be the good off grade of yellow, and which very closely approaches the prices of prime, since it serves the wants of a considerable portion of the consuming interest as well as prime, while if it can be had at $\frac{1}{2}$ to 1c per gallon cheaper it naturally attracts that line of buyers, while it is bought as well by distributors in consideration of just those requirements in the regular run of demands for the remainder of the season. This week, as well as last week, there was a gradual development of demands for the good off oil outside of the hitherto largest buyers, who, however, seem ready to take in any considerable lot that may be offered on the basis of the latest previous sales. But these full lines of good off yellow show themselves for sale in a much narrower way. Indeed, it is now every day that not more than the ordinary moderate amounts of that class of goods can be had. While it is admitted that some of the mills might offer outright a fairly sized line of the good off yellow, yet there is little further disposition to do so in the expectation on their part of its highly satisfactory position before the season closes. Such parcels as come out for sale in any quantity to invite attention of the principal buyers, seem to be gathered up from more than one source, and in the necessity of offering a large lot to get the full market price, since where small lots are on offer there continues a distinct price less satisfactory to their owners. The easier tallow market has no effect whatever on the market for good off oils, indeed, if it has on any grade, since the entire cotton oil position has features of its own, making for confidence which rather ignore the usual influences. The trade has made up its mind that cotton oil is good property, and that if it does not show advanced prices in the near future that its stocks will be so reduced by the time the summer months are reached that its holders will have the situation much more in their own hands. The wider demands for the week on home account have been more to protect distributions to the soap and other channels of consumption, and possibly to cover a few short sales, while it has support in its bidding of prices from the fact that the recent large buyers are ready to take up any desirable lines that come out and at prices well up to any that they have been paid latterly. The main reason why prime oil is not as spury in tone as the next undergrade is in the situation of the lard market, which in its tameness holds back animation in compound lard, and leads its makers to figure in a conservative way over the grade of oil they use. But however slack the trading in prime oil just now there is a marked belief that it will be heard from before the season is much

further along, and that after the good off oils have been well secured from the season's make, with the impossibility then of their coming into competition with the prime oil for certain export markets which are as well satisfied with the former as the latter grade, that the prime oil will at once take a more independent position and that it will feel, by advancing prices, their scarcity and the apparent insufficient supplies for more than or-

inary wants for consumption before new oil can appear. The fact that export demands are likely to remain quiet for some time yet, is not of much consequence; at least it is a feature that is not likely to upset the current firmness, while it may be regarded more in the light of preventing an immediate further advance. But all of the export markets had been abundantly supplied from unprecedented shipments earlier in the season, followed by shipments later on, and which latter will continue to a fair extent through this month of low priced oil, contracts for which were made ahead and at a time when the market was at and around its lowest point. That the foreign markets will wait until they reduce accumulations considering the now increased cost of the oil to them, seems probable, while it is hardly likely that the month



ASBESTOS
FIRE-FELT
COVERING

ASBESTOS FIRE-FELT COVERINGS

The most efficient and durable non-conducting coverings for pipes and boilers. FIRE-FELT covering is made in cylindrical sections for pipes, sheets for boilers and other large surfaces. Does not sag from pipe. Will not powder.

STEAM PACKINGS

Flat, Round and Square.

FOR PISTON RODS, VALVE STEMS, Etc.

Flat or Sheet Packing for Cylinder Heads, Gaskets, etc.

H. W. JOHNS M'FG CO., 100 William St., NEW YORK

CHICAGO PHILADELPHIA BOSTON PITTSBURGH COLUMBUS

E. H. FERGUSON, President.

R. C. WAGGENER, Treasurer.

E. B. MARTIN, Secretary.

KENTUCKY REFINING CO.,

LOUISVILLE, KY., U. S. A.

REFINERS OF ALL GRADES OF

COTTONSEED OIL.

"ECLIPSE" BUTTER OIL.

SUMMER { White C/S Oil.
Yellow C/S Oil.

"SNOWFLAKE" PRIME SUMMER WHITE.

WINTER PRESSED { White C/S Oil.
Yellow C/S Oil.

SUMMER AND WINTER WHITE "MINERS" OIL.

YELLOW AND WHITE COTTONSEED STEARINE.

CRUDE C/S OIL. "RED STAR" SOAP. SOAP STOCK.

TANK CARS FURNISHED FREE FOR SALES OR PURCHASES.

Quotations furnished upon application.

SPECIALTIES:

"SNOWFLAKE" Prime Summer White.

This oil is prepared especially for Lard Compounders; is sweet and wholesome, being bleached without a particle of acid. A trial means you will use no other.

"ECLIPSE" Butter Oil.

A strictly choice Vegetable Oil, selected and prepared especially for Butter Manufacturers; equaled by none other for quality and uniformity.

"DELMONICO" Cotton Oil.

This brand of Cooking Oil needs no introduction; speaks for itself, and for Culinary Purposes is synonymous with finest.

"NONPAREIL" Salad Oil.

A strictly Winter Pressed Oil, prepared expressly for Druggists', Culinary and Salad Purposes; guaranteed to remain bright and limpid at 32 deg. Fahr.

"KENTUCKY REFINING CO.'S" Winter Pressed Oils.

Guaranteed pure and to remain bright and limpid at 32 deg. Fahr. The very best made for any climate.

KENTUCKY REFINING CO.,

2017 to 2033 Shelby St., Louisville, Ky.

Cable Address: "REFINERY," Louisville.

of April will change the conditions in that respect. It is thought some portion of the demand here this week has been to cover short sales. The soap trade over the West has been picking up off grade oil at the mills in the Valley and Texas, of which the offerings are getting much smaller, while along the near coast, Atlantic sections, there has been more of an absorbing of the soap grades of oil by the leading soap makers thereabouts. Gradually the mills are closing up their season's work, while their holdings are much smaller now than ever before with the close of a producing year, while it is apparent that as demands develop anywhere here or at the South that the oil comes out in a much more moderate and reserved way. In New York, of crude in barrels sales have been 450 bbls. at 22 $\frac{1}{2}$ to 22 $\frac{3}{4}$, generally at 22 $\frac{1}{2}$ for prime, 2,500 bbls. good off yellow at 25 $\frac{1}{2}$, 750 bbls. prime yellow at 26, 500 bbls. choice yellow at 27, with good off yellow now at 25 $\frac{1}{2}$ bid and 26 asked, prime yellow at 26 bid and 26 $\frac{1}{2}$ at 27 asked; 400 bbls. winter yellow sold at 30 $\frac{1}{2}$ to 31, 600 bbls. white at 31 $\frac{1}{2}$ to 32. At the mills sales of 5 tanks crude in Texas at 19 $\frac{1}{2}$ to 19 $\frac{3}{4}$, 10 tanks do. in the Valley at 16 to 18 $\frac{1}{2}$, as to quality, 20 tanks do. at near Atlantic sections at 18 $\frac{1}{2}$ to 19 $\frac{1}{2}$ for the better grades, and 16 $\frac{1}{2}$ to 17 for off qualities. The above were the sales up to the close of Wednesday.

(For Friday's closings, see Page 32.)

COTTONSEED OIL, SOAP AND FERTILIZER NOTES.

A cottonseed oil mill will be erected at Mansfield, Texas, to cost about \$35,000. The officers are: A. J. Dukes, president; Troy Hackler, treasurer; J. H. Harrison, secretary.

A site has been purchased and contract given for the building of an oil mill at Leland, Miss. It is said that \$100,000 is invested in the business and the mill is to be finished by Sept. 1 next.

The Charles Higgins Soap Manufacturing Company of Chicago has been incorporated with a capital of \$100,000. The corporators are: Charles S. Higgins, Charles H. Marshall, and S. Leonard Boyce.

The details for building the cottonseed oil mill at Anniston, Ala., have been arranged. It is said that the men at the head of the enterprise have abundant capital, and the mill is to be built without delay.

The Fort Smith Cotton Oil Company of Fort Smith, Ark., has been organized with a capital of \$50,000. The corporators are: J. L. Hutchinson, S. H. Campbell, J. A. Campbell, G. N. Henson, and R. P. Woodward.

Mr. Troxwell, of Dublin, Texas, has submitted a proposition to the business men of Gatesville, in that State, for the erection of a cotton oil mill. It has been decided to erect the mill, and work will commence on it about June 1 next.

Lever Brothers, of Port Sunlight, London, England, contemplate establishing a branch of their "Sunlight" soap factory at Toronto, Canada. The capital they purpose investing is \$500,000. If the present plans maturing by the city of Toronto are completed these soap and glycerine works will be located at the East End of that city.

HIDES GOING UP.

Packers hides are strong because of the demand for them. Neither packers nor tanners have any stocks on hand at this time worth considering. As a natural result, the hide market must become still stronger and hides will, as a consequence, go up. One of the biggest sellers of green hides in the country says that he expects hides to go higher this year than he ever knew them to be in the market.

Pork Packing.

Special reports show the number of hogs packed since March 1 at undermentioned places, compared with last year, as follows:

	1898.	1899.
March 1 to April 5—		
Chicago	595,000	595,000
Kansas City	245,000	280,000
Omaha	185,000	140,000
St. Louis	145,000	125,000
Indianapolis	77,000	71,000
Milwaukee, Wis.	40,000	53,000
Cudahy, Wis.	40,400	29,000
Cincinnati	54,000	60,000
St. Joseph, Mo.	111,000	24,000
Ottumwa, Iowa	51,000	52,000
Cedar Rapids, Ia.	25,700	39,200
Sioux City, Iowa	41,000	31,000
St. Paul, Minn.	37,000	36,000
Louisville, Ky.	45,000	33,000
Cleveland, Ohio	31,000	33,000
Wichita, Kan.	10,000	17,000
Marshalltown, Iowa ..	10,700	12,900
Nebraska City, Neb. ...	20,000	27,000
Bloomington, Ill.	5,900	12,900
Clinton, Iowa	4,000	10,000
Above and all others...	1,895,000	1,785,000

FINANCIAL REPORT OF EASTMANS (LIMITED).

The report and accounts of Eastmans Company (Limited), of London, Eng., set forth that the net profit on the year's working is £44,146 12s 1d to which is necessary to be added the balance of £4,489 1s 4d brought forward from 1897. Making a total of £48,635 13s 5d.

From this amount a dividend of 6 per cent., less income tax, on the preference shares for the nine months, ending Dec. 31, 1895, was paid on July 1, 1898, amounting to £29,000 17s 3d. A further dividend of 4 per cent., less income tax, on the preference shares for the six months, ending June 30, 1896, was paid on January of this year, amounting to £19,339 18s 2d. This leaves a credit balance of £285 18s to be carried forward to 1899. After the payment referred to above on January of this year, there are two and one-half years arrears on the 8 per cent. cumulative preference shares equivalent to 40s per share. The directors have been able, however, to expend from the year's profits 10 per cent. to the preference shareholders, thus making reduction of the arrears 2 per cent. The Glasgow property has been sold for £125,000, and the two mortgages for £100,000, and £4,000 have been paid. The balance was used in building a new refrigerator and factory in Newcastle on Tyne, and in enlarging the Liverpool refrigerator to twice its former size. The Glasgow property sold comprises bank buildings, offices, shops, etc., and was not connected with the working plant of the business. In accord with the articles of the company, Mr. George Scheibler and Mr. David Roderick on retiring from office have announced that they are candidates for re-election.

ENLARGING THE HOME PLANT.

The parent plant of the Schwarzschild & Sulzberger Co. at New York, will be enlarged and improved. The plans for extensive changes, additions, and new installations were before the Building Department of the city during the week for approval. The details we may give next week. At present, suffice it to say that the refrigerating capacity will be greatly enlarged. Extra freezers will be put in; a 200-ton refrigerator for this extension has already been contracted for with the Vilter Manufacturing Company of Milwaukee. New smoke houses will also be put in; electric installation and all other incidental and necessary improvements will be placed in the additions. The whole plant will receive a brushing up and overhauling which is necessary to the present needs, and the anticipated business of the home plant. The business plans of S. & S. Co. make these enlargements and

additions an absolute necessity. The expense will run into thousands of dollars. The work on the extension begins at once.

A FINE SHOWING FOR ONE MONTH.

The Messrs. H. Wm. Dopp & Son, the well-known manufacturers of soapmakers' and butchers' machinery, of Buffalo, N. Y., have booked orders from March 8 to March 31, aggregating close on to \$4,000, the bulk being a contract with the Anglaise Americaine Soap Company, of Baltimore, Md. This company will have a complete outfit of standard machinery for their soap factory and rendering plant. Smaller contracts, for kettles, etc., have been entered into with Swan & Finch, of New York; Pioneer Tar Soap Company, of Dayton, O.; The Johns-Pratt Company, of Hartford, Conn.; Connecticut River Spar Mills, South Glastonbury, Conn., and Peet Bros., of Kansas City. For soap frames and presses, orders have been received from the Mexican Amole Soap Company, of Peoria, Ill., and the J. D. Larkin Manufacturing Company, of Buffalo, N. Y. The Dopp Company also has a number of foreign orders, contracts having been entered into with Thomas Hinshelwood & Co., of Glasgow, Scotland; Crusellos Hno & Co., of Havana, Cuba, and Juan Brittingham, Gomez Palacio, Mexico. The month of April opens for the Dopp Company with the same promise of a large amount of business, as they have enjoyed for the past two months, and bids fair to tax their present large capacity to its utmost. These orders which H. Wm. Dopp & Son have received is a deserving business recognition of an enterprising house which manufactures reliable machinery. We are glad to note these evidences of their continued success.

New York Produce Exchange Notes.

A Produce Exchange membership sold at public sale on Wednesday at \$230.

At a recent meeting of the Board of Managers new members elected were: Henry L. Crandall, Emanuel Packner, Edgar A. Hall, Harry P. Lambert, J. W. McBride, W. C. Schumacher, H. L. Tweddell and Alfred T. Slanson.

Proposed for membership: James S. Bell (Washburn, Crosby Co., milling), by T. C. Estee; Robert Galloway Moran (United States and Australasia Steamship Co.), by William H. Douglass, and Charles Dickinson (The Albert Dickinson Co., seeds, Chicago), by Henry B. Hebert.

Visitors at the Exchange: F. P. Frazier, A. O. Probst, G. F. Baldwin, E. L. Lobdell, A. N. Young, Chicago; B. W. Jenks, Sands Beach, Mich.; M. J. Sanders, New Orleans; J. N. Bass, Fort Wayne; Henry Fox, Cincinnati; John Donohue, Boston; G. F. Hatheway, Boston; F. N. Sperry, New Haven.

Wedding Bells.

The marriage of Mr. John G. Muth, of the well-known firm of Schrag & Muth, dealers in live and dressed hogs, located at the foot of West Fortieth street, New York, is announced to take place Wednesday evening, April 26, at 8 o'clock, at the residence of the relatives—Mr. and Mrs. George Dorn—of the charming bride-to-be, Miss May Schumacher, at 1630 Avenue A. New York. Mr. Muth, who is popular and much esteemed among a wide circle of friends, will tender a bachelor dinner shortly before his wedding. The bridal pair will spend the honeymoon in a trip through Europe, going over on the steamer Friedrich Der Grosse, which sails for Southampton on April 27. The couple will be absent several months. The National Provisioner congratulates the happy twain, soon to be made one, wishing them a long life of wedded joy.

Tallow, Stearine, Soap

WEEKLY REVIEW.

All articles under this head are quoted by the lb. except animal oils, which are quoted by the gallon all in packages.

TALLOW.—That the market is not as yet settled and that it may go easier before export demands show themselves, are about the only clear conditions developed this week, beyond the perhaps superfluous remark that there are very dull times, which would be inferred from the indicated condition of affairs. The only indication, if it could be called such, that the English markets were getting ready for renewed buying operations was in the report of the London auction sale on Wednesday in the surprisingly small quantity offered there, or only 600 casks, but 60 casks only were sold, although the prices were by some cables again reported unchanged. It is a question now of how soon export demands come forward. In the event of export inquiry at once the market would soon straighten to more regular conditions. If it is delayed the home trade buyers will get without doubt a further advantage over prices. At the close of Tuesday's market shippers would have cleaned up any offerings of city in hhds. at $4\frac{1}{4}$, but the melters were not then ready to come down from a $4\frac{1}{2}$ price, and which was the basis of the sales of the previous week. When the sellers met last week the $4\frac{1}{2}$ price they considered that it was forced there upon an urgency to get rid of a small quantity and that the statistical conditions did not warrant the decline. But so long as there is any anxiety over selling and the offerings have to depend upon the home trade to absorb them it is not a question of a limited supply but rather what will the home trade pay for it. We do not think any one's opinion over the future of prices is worth a rap until the home trade finds some competition for the supplies from shippers, in the event of which some forecast can be made of the probabilities. It is simply a question now as to how much longer the shippers may hold off, while the longer they hold off the greater the opportunity for the home trade to dictate prices. While the English market can now afford to pay the indicated bidding price, yet if the local soap buyers should manage by their indifferent attitude over offerings to squeeze prices down another $\frac{1}{4}$ or more than that, it is quite probable that export bids would be reduced to even an easier basis

than that attained by the home trade, and that actual further movement for export may be delayed. We have hopes, however, of a nearer development of export demands than a period prolonged to permitting the home trade to swing affairs much more in their favor, although they will probably get some further advantage, and rather think that the English advices are little less unfavorable in their character, however unimportant, to permit trading the bidding as yet to a trading basis. There is this difference this week in the respect of a weak tone to the market, as against the previous week, and making the weakness of a more pronounced order, that the city melters seem more ready to sell ahead at the easier prices quoted. They in the previous week sold up all that they had to offer for near delivery, while this week they are putting out for sale about 400 hhds., and which represents in part stock to be made. It must be recollected that the home trade is carrying very fair supplies and that it is in a position to fight shy over offerings. It is especially dull in its demands for country made, and where any effort is made to sell these out of town lots, the prices are irregular and easy. The receipts are small, naturally so, after the liberal cleaning up of accumulations in the country had in the period of the late activity, yet they are a little depressing in their effect upon the market in the sluggish condition of demands.

The country-made has sold this week at $4\frac{3}{4}$ to $4\frac{5}{8}$, as to quality, with 175,000 pounds taken by the local soap people. The exporters are very quiet over edible grade as well, and its price is very uncertain. Later on

Wednesday it appeared that some of the cables concerning the London auction sale reported 3d. decline. Where there had appeared the bids the day before from exporters for city in hhds. of $4\frac{1}{4}$, they were withdrawn, while some of the city melters intimated that they would sell at $4\frac{3}{4}$, which was a decline of $\frac{1}{4}$. At the close of Wednesday's market 50 hhds. city were sold at $4\frac{3}{4}$ to the home trade, and there were fully 400 hhds. more offered at $4\frac{3}{4}$, without bringing out bids over $4\frac{1}{4}$. The Chicago market continues slack and favors buyers a little, although there is not much of a supply on offer there; prime packers quoted there at $4\frac{3}{4}$ to $4\frac{5}{8}$; No. 2 do. at $3\frac{3}{4}$ to $4\frac{1}{4}$; No. 1 city renderers at $4\frac{1}{4}$ to $4\frac{3}{4}$; prime country at $4\frac{1}{4}$ to $4\frac{3}{4}$; No. 2 do. at $3\frac{3}{4}$ to $4\frac{1}{4}$.

OLEO STEARINE.—The little loss of tone of the market in the previous week has been recovered through a demand this week from one of the larger consumers, and through which the accumulations here were fairly well cleaned up; and while there has been a stronger market here, the Western markets remained listless and practically unchanged, except towards the close, when they showed is fairly active and many of the smaller res a little more firmness. But at no point are there large holdings, while the consumption figures are compelled to buy right along, by reason of their conservative policy for some time in providing for only near future wants. Sales here, 25,000 lbs. out of town at 5 13-16, delivered here, and 200,000 lbs. city reported on p. t., but generally understood to have brought 5%, and closing at 5%. At Chicago, $5\frac{1}{4}$ quoted.

LARD STEARINE.—Only occasional small

WELCH & WELCH,

COMMISSION MERCHANTS,

and Dealers in Pot Ash, Pearl Ash, Soda Ash, Caustic Soda and other Chemicals—Cocunut, Palm, Cotton Seed, Olive, Corn and Essential Oils—Tallow, Lard, Grease, Hides and Skins, Rosin, Tar, Spirits, Turpentine, and other articles used by Soapmakers and other manufacturers.

OFFICE and WAREHOUSE, 121 Broad St.,
Telephone, 1969 Broad. NEW YORK.

JOBBINS & VAN RUYMBEKE,

WORKS AND PRINCIPAL OFFICE, AURORA, ILLS.

80 Wall St., New York, 2 Silverdale Sydenham, London, S. E., and Jette St. Pierre, Brussels.

Patentees of J. Van Ruymbeke's New Process

FOR RECOVERY OF . . .

GLYCERINE AND SALT

FROM WASTE SOAP LYES

AND
NEW PROCESS DISTILLATION OF WASTE SOAP LYE AND CANDLE CRUDE GLYCERINES.

Adopted by the Principal Soap and Candle Manufacturers in the United States and Europe.

Also Plants Adapted for Production and Evaporation of Caustic Soda Lye and Patented Filter Driers for Lime Mud Residues.

Reg. Cable Addresses, A. B. C. code (4th edition) used. GLYCEROL, AURORA, ILL., NEW YORK, LONDON and BRUSSELS

A BIG YIELD of both PROFIT and SATISFACTION will result if you use

ALWAYS UNIFORM.

ALWAYS THE BEST.

Do Not Accept Any Substitute.

"Uncle Sam"

BRAND OF . . .

GREEN OLIVE OIL FOOTS.

WELCH, HOLME & CLARK CO.,

...IMPORTERS...

383 West Street,

NEW YORK CITY.

sales are made in this market of out of town lots, and the price is a little uncertain. About 6 quoted for Western. The exporters are figuring a little on city, and meet a price based upon the cost of its production.

GREASE.—The shippers are very slow buyers just now, as also the local pressers. The disposition all around is to wait until the tallow market shows settled conditions. In this condition of business any offerings must necessarily be sold at lower prices. There is a little more of an accumulation of stock, although the receipts from the West are moderate, as that section had been closely bought up. "A" white quoted at 46¢4½; "B" white at 3½; yellow at 3½@3¾; brown at 2½@3¼, as to quality. At Chicago, white quoted at 3½@3¾; yellow at 5½@5½, and brown at 2½@3¾.

GREASE STEARINE.—While there has been a decline of about ¼ from the best prices which were made in the recent spurt of activity, yet there is somewhat irregular holding and some lots are held at old figures, with expectations of firmer conditions of trading all around. Just now trading is very dull. White at 4½, and yellow at 4½.

CORN OIL.—Shippers had bought largely a little while since and were temporarily well supplied; a lull followed, but towards the close there is increasing demand. The supplies on offer are not large as the production seems to be closely sold right along. Therefore there is a firm tone over prices. Quoted at \$3.40@3.75 for large and small lots.

LARD OIL.—While the course of the lard market continues of its present narrow and tame order, it is not expected that the consumers of oil will find an especial reason for liberal buying. They are, however, compelled to come in steadily for supplies, although of moderate volume right along, and by reason of the fairly satisfactory business with them in manufactured goods. Aside from the home trade, there is more or less of a movement on export amount. Quoted at 42¢@43¢.

(For Friday's closings, see Page 42.)

"Thereby Hangs a Tale."

The Arabol Mfg. Co., of 13 Gold street, New York city, has issued an advertising folder, on the front cover of which appear the picture of a sphinx and the inscription: "Wouldst thou solve the great mystery? Then pull the tail of the sphinx." After closely following instructions it is found that "thereby hangs a tale," for upon removing the sphinx's "narrative," to which had been glued the two sides of the folder with some of Arabol's best, one is enabled to read the announcement that the company is headquarters for paste, mucilage, gums, starch and other adhesives, and that printing gums and all sizing, stiffening, finishing and softening materials are a specialty. The company's "tinnol" is very popular among those who use labels. It doesn't peel off, there are no rust spots on the tin and there is no discoloration of the labels.

W. J. GIBSON & CO.,

General Commission
and
Export Dealers,

523 Rialto Building.

CHICAGO.

Tallow, Grease,
Stearines, Provisions,
Fertilizing Materials,
Beef and Pork Products
of all Kinds.

AN INTERESTING TOUR OF INSPECTION.

With an important foreign correspondent a staff representative of The National Provisioner made a tour of the Eastmans plant. To stand at 58th street and look up 11th avenue to 59th and, from this corner, project the sight along that street to 12th avenue, one takes in the extent of the building of the Eastmans Company of New York, but one hardly gets, thereby, a conception of the extensive industrial hive within the long stretches of white walls which hide the interest within the large building and the enterprise over which President Beinecke presides.

From near 11th avenue far back to 12th avenue are lined up innumerable files of beef carcasses with rear ranks like companies of bovine soldiers. These thousands of carcasses represent three classes of meat: Meat for export, meat for the domestic market, sold but undelivered, and ripening, and meat for the local market simply government inspected and ready for the market. These all make the army of beef which is lined up in these refrigerators and freezers. Besides being noted for its excellent beef, the Eastmans Company of New York carries a superior line of hickory-smoked provisions—hams, bacon, sausage, whole pigs, beef hams, tongues, and the like. The big white building is a hive of industry. Every department has its own convenient and perfect system, and each is a satellite of the whole enterprise which is directed from the magnificent general offices on 11th avenue.

The kosher meat is of course, specially killed after the Jewish method. The "gentile" meat is slaughtered on another floor. There is about it all the smell of fresh warm blood, but, barring this, one might close his eyes and fancy himself in a vista of marble palaces so far as having his senses disturbed by unpleasant odors. These are absent on account of the scrupulous cleanliness and disinfection of the place. So true is this that one passes the fertilizer section of the establishment without being cognizant of the fact, the deodorizing is so perfect. The skins of the slaughtered animals eventually cross the street to the extensive basement floor of the big building, on the north side of 59th street, while the meat eventually finds its trade channels.

Interesting as are the many divisions of the Eastmans company's works one cannot but especially notice the canning establishment. A general canning business is carried on there. The usual packers' list is turned out—roast beef, tongue, soups, etc.—but no extracts. This company puts up no beef extracts. The canning of beef is by a special process. The raw beef is placed in the can, and is cooked there in. It is in no sense first treated or boiled outside. By this process all of the juices and the essences are retained in the canned product. This gives the Eastmans canned beef a very high culinary and food value. The gases are forced out in the retort as is usual in canning factories. Meats undergo no previous preparation before being placed in the tins. This process is somewhat peculiar to this company. Mr. Harry Chambers is superintendent of this department. The canning works is one of the most extensive under the busy roof of the concern.

A department no less interesting than the canning division is the oleo factory, which is in charge of Thomas J. Graham, who, like his excellent product, is so well known to the trade. Though turning out something like 1,100 tierces of oleo oil and neutral lard per week, it is said that this oil wizard has never made a mistake. From the washing tank through all the tanks and kettles to the presser this process is interest-

ing. No. 1s and No. 2s are produced with a uniformity which seldom varies. The Eastmans Company's hive of industry is a focusing of science and excellent results in every department. Its interesting details are justified by the satisfactory success of the trade commodity.

Exports of Provisions.

The exports of pork, bacon, hams and lard from the principal Atlantic seaboard, their destination, and a comparative summary for the week ending April 8, 1899, is as follows:

To	Week ending April 8, 1899.	Same Week, 1898.	Nov. 1, '98 to April 8, '99
PORK, BBLs.			
U. Kingdom...	1,256	1,150	49,315
Continent....	248	2,590	26,973
So. & Cen. Am.	1,730	653	10,194
W. Indies....	2,058	1,204	50,871
Br. No. Am....	257	844	7,649
Other countries	64	35	405
Total	5,619	6,566	145,407

HAMS AND BACON, LBS.			
U. Kingdom...	11,063,386	15,221,081	333,112,222
Continent....	1,704,335	5,970,986	78,021,462
So. & Cen. Am.	86,100	81,350	2,796,875
W. Indies....	124,045	109,900	6,073,531
Br. No. Am....	3,200	...	229,375
Other countries	50,725	800	402,725
Total	13,632,391	21,384,117	420,636,190

LARD, LBS.			
U. Kingdom...	7,005,010	7,506,257	138,492,325
Continent....	3,827,155	7,441,304	182,801,383
So. & Cen. Am.	311,720	1,190,365	9,402,160
W. Indies....	308,930	418,580	12,244,760
Br. No. Am....	20,788	2,240	96,364
Other countries	80,640	19,212	1,070,860
Total	11,563,243	16,067,958	344,107,852

Recapitulation of the week's reports.

Week ending April 8, 1899.

From	Pork, Bbls.	Bacon and Hams, Lbs.	Lard, Lbs.
New York....	4,515	5,098,045	4,848,890
Boston	927	4,838,975	3,871,997
Portland, Me.	...	1,194,900	40,000
Phila., Pa.	1,397,261	280,000
Balto., Md.	1,059,910	1,173,146
Norfolk, Va.	716,690
Newport News	55,250
New Orleans...	42	38,050	391,300
St. John, N.F.	...	5,250	...
Mobile, Ala. ...	135
Galveston, Tex.	186,000
Total	5,619	13,632,391	11,563,243

COMPARATIVE SUMMARY.

	Nov. 1, '98 to April 8, '99.	Nov. 1, '97 to April 9, '98.	Increase.
Pork Bb.	20,081,400	24,801,200	4,280,200
Hams, bac, lb	420,636,190	430,620,755	...
Lard Bb.	344,107,852	325,874,315	18,233,537
Decrease, hams and bacon, 15,984,565 lb.			

HAUNTS IN THE WILD WOODS

GAY PLACES FOR SUMMER OUTINGS.

Either or both, can be found along the lines of the Chicago, Milwaukee & St. Paul R'y in Wisconsin, Minnesota, Northern Michigan, Iowa and the Dakotas. Among the many delightful summer resorts are Delavan, Waukesha, Oconomowoc, Elkhart Lake, Marquette, Madison, Kilbourn, Minocqua, Star Lake, Lakes Okoboji, Spirit Lake, Clear Lake, Big Stone, Frontenac, White Bear and Lake Minnetonka. In the north woods of Wisconsin, in the forests of Northern Michigan and Minnesota, and in the far stretches of the Dakotas true sportsmen can fish and hunt to their heart's content. For pamphlet of "Summer Tours," and "Fishing and Hunting," apply to nearest ticket agent, or address with two-cent stamp, Geo. H. Headford, Gen'l Pass. Agt., 555 Old Colony Building, Chicago, Ill.

WE ARE ALWAYS BUSY

Designing, inventing and perfecting new devices in

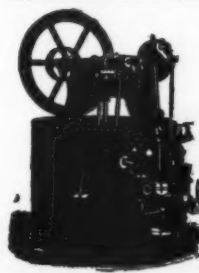
Soap Powder, Toilet,
Scouring and Laundry

SOAP MACHINERY.

If you have trouble to compete,
let us show you how we can help you.

HOUCHIN & HUBER,

35-45 Fifty-third St., NEW YORK, Brooklyn Borough.



Hides and Skins

MARKETS.

CHICAGO.

PACKER HIDES.—The present situation affords much satisfaction to the packers who think that it is decidedly promising. The principal demand is for late hides and tanners have been so anxious to secure these that they have been willing to include a pretty large proportion of old hides.

No. 1 NATIVES, 60 lb. and up, free of brands, while they do not show the strong tone that characterizes branded stock are still firmer than they have been; $11\frac{1}{2}$ @ $11\frac{1}{2}$ c are the selling and asking prices.

No. 1 BUTT-BRANDED STEERS, 60 lb and up, are well sold up at $10\frac{1}{2}$ c. The present demand is $10\frac{1}{2}$ c.

COLORADO STEERS have been in active request at $10\frac{1}{2}$ c. It is probable that a small quantity of old stock could be obtained at this figure. Late hides offer at $10\frac{1}{2}$ @ $10\frac{1}{2}$ c.

No. 1 TEXAS STEERS are a strong feature and have sold as high as $11\frac{1}{2}$ c. Present quotations are $11\frac{1}{2}$ @ $11\frac{1}{2}$ c.

No. 1 NATIVE COWS, free of brands, 55 lb and up, have sold in a substantial way at $10\frac{1}{2}$ c. Light under 55 lb have also been well sold up and now offer at $11\frac{1}{2}$ c.

BRANDED COWS.—2,000 late March hides brought $10\frac{1}{2}$ c. They are scarce and show a tendency to advance.

NATIVE BULLS are scarce and worth $9\frac{1}{2}$ c. flat.

COUNTRY HIDES.—The market has beyond doubt gained here. A general, though somewhat vague rumor of advance pervades the situation. There is a stimulated inquiry from all sections. We quote:

No. 1 BUFFS, 40 to 60 lb, free of brands and grubs, continue a staple article at $9\frac{1}{4}$ @ $8\frac{1}{2}$ c, for ones and twos. These prices show a rising tendency.

No. 1 EXTREMES, 25 to 40 lb., are an indifferent factor at $9\frac{1}{2}$ @ $9\frac{1}{2}$ c, for ones and twos. They are accumulating.

BRANDED STEERS AND COWS are a strong feature and range in price from $8\frac{1}{2}$ to $9\frac{1}{2}$ c, according to selection.

HEAVY COWS, 60 lb and up, free of brands and grubs, are not an active feature

at $9\frac{1}{4}$ @ $8\frac{1}{2}$ c for ones and twos. Despite this holders are manifesting but little anxiety to push sale of this class of stock.

NATIVE BULLS are not an active factor at $8\frac{1}{2}$ c flat.

CALFSKINS.—An ordinary country skin would bring 12c, but this is not considered a good price.

KIPS.—No. 1's are a trifle druggery at $10\frac{1}{4}$ @ $10\frac{1}{2}$ c.

DEACONS.— $52\frac{1}{2}$ @ $72\frac{1}{2}$ c, according to weight, quality and selection.

SLUNKS, 25c.

HORSE HIDES—\$3.25 is an ordinary price.

SHEEPSKINS.—There is comparatively little doing. We quote:

FRESH PACKER PELTS, $11\frac{1}{2}$ @ $12\frac{1}{2}$ c.

FRESH COUNTRY PELTS, $70\frac{1}{2}$ @ $81\frac{1}{2}$ c.

PACKER SHEARLINGS, $30\frac{1}{2}$ @ $37\frac{1}{2}$ c.

COUNTRY SHEARLINGS, $15\frac{1}{2}$ @ $25\frac{1}{2}$ c.

FRESH PACKER LAMBS, $70\frac{1}{2}$ @ $81\frac{1}{2}$ c.

KANSAS CITY.

HIDES.—The sales of the packers here last week did not amount to such volume as in former weeks. The packers had very few hides for anything near reasonably prompt shipment; what sales made, about 10,000, were at full market prices. This week opens with a very strong feeling all around. What was anticipated in these pages for several weeks at last has happened, and the packers have been rewarded for their firmness in holding light native cows to the 11c mark—they have entirely disappeared from this city at this price, and now if Kansas City hides are wanted the tanner must toe the 11c mark, if not the $11\frac{1}{2}$ c. Native steers have also a better feeling. All February have now disappeared from this city at $11\frac{1}{2}$ c. The March hides have entirely disappeared from one of the largest slaughterers of this kind, and the other two large slaughterers have between them about 5,000 March native steers. This is a good record, and they are not disposed to anything less than $11\frac{1}{2}$ c, for their present holdings. The stocks are sold up very closely, and fully 8,000 hides have changed hands this week. April native steers are now held at 12c.—sales at this price in Chicago. Heavy Texas are now held at $11\frac{1}{2}$ c., lights $11\frac{1}{4}$ c., and extremes at $10\frac{1}{2}$ c., the $11\frac{1}{4}$ c. for heavies and 11c. for light are over, as the packers positively refused to days entertain these prices yesterday. The season for slaughtering branded stock is now about on us, therefore there is really everything to justify the packers in holding their March native steers at $11\frac{1}{2}$ c.

Sheepskins are in the same position as recorded for several weeks past. One of the packers is sending forward his production to his pulleries as fast as slaughtered, and the other packers are cleaning out as soon as they have a carload or two to offer. Prices ranged from $16\frac{1}{2}$ @ 1.05 on wool pelts and $70\frac{1}{2}$ @ 75 c. on lambskins.

BOSTON.

Buff's are rather slow at $9\frac{1}{2}$ c. The general demand for all kinds of upper leather hides is restricted, pending the projected organization of the trust.

CALFSKINS.—Receipts of domestic confined to a few dairies.

SHEEPSKINS.—Business brisk.

PHILADELPHIA.

Packers are demanding the high-dollar, and tanners are coy. The former seem disposed to retain their holdings under the circumstances.

CITY STEERS, 10c.

CITY COWS, $9\frac{1}{4}$ c.

COUNTRY COWS, $8\frac{1}{2}$ @ $9\frac{1}{4}$ c.

COUNTRY STEERS, $9\frac{1}{4}$ @ $9\frac{1}{2}$ c.

COUNTRY BULLS, $7\frac{1}{2}$ @ $8\frac{1}{4}$ c.

CALFSKINS, call somewhat improved.

SHEEPSKINS, very quiet.

NEW YORK.

GREEN HIDES are closely sold up and present offerings are very desirable. Holders are very stiff in their views:

No. 1 NATIVE STEERS, 60 lb and up, $11\frac{1}{2}$ @ $11\frac{1}{2}$ c.

GRUBBY NATIVES, $10\frac{1}{2}$ @ $10\frac{1}{2}$ c.

BUTT-BRANDS, $10\frac{1}{2}$ @ $10\frac{1}{2}$ c.

SIDE-BRANDS, $9\frac{1}{2}$ @ $9\frac{1}{2}$ c.

CITY COWS, $10\frac{1}{2}$ @ $10\frac{1}{2}$ c.

NATIVE BULLS, $9\frac{1}{4}$ @ $9\frac{1}{2}$ c.

CALFSKINS.—See page 35.

HORSE HIDES, $22\frac{1}{2}$ @ $23\frac{1}{2}$ c.

SUMMARY.

The market has again strengthened. The desire on the part of tanners to secure late hides was sufficiently strong to cause them to accept a considerable proportion of old stock, or at least those of them who did were preferred customers. This phase of the situation has naturally imbued the packers with additional courage and rumors of appreciable advance are rife. Country holders have also imbibed their full share of the courage generated by the new demand, and no longer manifest the desire to dispose of their holdings which recently characterized them. They likewise look for an early advance. A ruling quotation of $9\frac{1}{2}$ c for buffs would doubtless accelerate the demand in the Boston market, which is slow on the $9\frac{1}{2}$ c basis. In Philadelphia the wide difference between holders and buyers militates against business. The New York market is closely sold up and holders are very firm in their views. The quality of offerings is superior.

CHICAGO PACKER HIDES.—

No. 1 natives, 60 lb and up, $11\frac{1}{2}$ @ $11\frac{1}{2}$ c.; No. 1 butt-branded, 60 lb and up, $10\frac{1}{2}$ c.; Colorado steers, $10\frac{1}{4}$ @ $10\frac{1}{2}$ c.; No. 1 Texas steers, $11\frac{1}{2}$ @ $11\frac{1}{2}$ c.; No. 1 native cows, $10\frac{1}{2}$ c.; under 55 lb, $11\frac{1}{4}$ c.; branded cows, $10\frac{1}{2}$ c.; native bulls, $9\frac{1}{2}$ c. flat.

CHICAGO COUNTRY HIDES.—

No. 1 buffs, 40 to 60 lb, $9\frac{1}{4}$ c.; No. 2, $8\frac{1}{2}$ c.; No. 1 extremes, 25 to 40 lb, $9\frac{1}{2}$ c.; branded steers and cows, $8\frac{1}{2}$ @ $9\frac{1}{2}$ c.; heavy cows, 60 lb and up, $9\frac{1}{4}$ c.; No. 2, $8\frac{1}{2}$ c.; native bulls, $8\frac{1}{2}$ c. flat; calfskins, 12c.; kips, $10\frac{1}{4}$ @ $10\frac{1}{2}$ c. for No. 1; deacons, $52\frac{1}{2}$ @ $72\frac{1}{2}$ c.; horse hides, \$3.35; sheepskins, packer pelts, $11\frac{1}{2}$ @ $12\frac{1}{2}$ c.; country pelts, $70\frac{1}{2}$ @ $81\frac{1}{2}$ c.; packer shearlings, $30\frac{1}{2}$ @ $37\frac{1}{2}$ c.; country shearlings, $15\frac{1}{2}$ @ $25\frac{1}{2}$ c.; packer lambs, $70\frac{1}{2}$ @ $81\frac{1}{2}$ c.

BOSTON.—

Buff hides, $9\frac{1}{2}$ c.; New England hides, $9\frac{1}{4}$ c.

PHILADELPHIA.—

Country steers, $9\frac{1}{4}$ @ $9\frac{1}{2}$ c.; country cows, $9\frac{1}{4}$ c.; country bulls, $7\frac{1}{2}$ @ $8\frac{1}{4}$ c.

NEW YORK.—

Grubby natives, $10\frac{1}{2}$ @ $10\frac{1}{2}$ c.; No. 1 native steers, 60 lb and up, $11\frac{1}{2}$ @ $11\frac{1}{2}$ c.; butt-branded steers, $10\frac{1}{2}$ @ $10\frac{1}{2}$ c.; side-branded steers, $9\frac{1}{2}$ @ $9\frac{1}{2}$ c.; city cows, $10\frac{1}{2}$ @ $10\frac{1}{2}$ c.; native bulls, $9\frac{1}{4}$ @ $9\frac{1}{2}$ c.; calfskins (see page 35); horse hides, $22\frac{1}{2}$ @ $23\frac{1}{2}$ c.

HIDELETS.

Burnet W. Strauss, a prominent Newark patent leather tanner, entertained over 75 of the firm's employees at dinner on April 8. The banquet was given in honor of Mr. Strauss's wedding, which occurred on the 11th.

The United States Leather Company have made the largest bark contracts at New Creek, W. Va., than were ever previously made at that place.

There was a slight fire at 29 Spruce street last week. The building is occupied as sales-rooms by two prominent tanning firms. Little damage resulted.

In the suit of the Tannage Patent Company vs. John E. Donahue, which relates to two patents issued to Augustus Schultz, Jan. 8, 1884, Judge Colt rendered a decree for the complainant. The decision is subject to appeal to the United States Court of Appeals.

P. DONAHUE & SON,

HIGHEST PRICES
PAID FOR

HIDES, FAT AND SKINS,

658 W. 39th St., New York.

RICHARD MCCARTNEY,

Broker, Packer Hides,

Stearine, Tallow, Sheepskins, Cottonseed Oil, Fertilizing Materials, Bones, etc.

Correspondence solicited.
Information cheerfully given. Kansas City, Mo.

Packinghouse Twines

And Paper shipped from the mills direct.
Samples and estimates furnished.

CHARLES RIBBANS,

231 Piano Street, NEWARK, N. J.

CALF SKINS AND THE "TRUST."

The sensational turn given to the calfskin situation last week has not changed, except that dealers have been forced by this situation to accept the position as it stands whether calfskins are unwarrantably high or not, or temporarily cease operations in the market until things adjust themselves. The leading dealer on whose business the promoter of the limited upper leather trust has an option until May furtively resisted the market, and has remained in the field at the high price now ruling for skins. It seems that those whom he would join in a trust are as helpless to control the market now as they would be to do so in a crippled combine.

The syndicate interests are now feeling the power in the calfskin market which they would have to fight later on as a united concern. The allying (?) parties will find their "trust" back broken before the body could be formed. The struggle during the last week has tended to show this. The opposing interests have forced the situation and its hand has been felt. As a result, the chances of finally cementing the trust partnership are less than they were last week. The valuation of properties under option shows that some useless properties have been submitted at excessive valuations for even modern plants. In the capitalization of the whole concern these individual properties would have to be placed on a new basis, or the valuation of the modern plants correspondingly raised. Under any circumstances the combine would be overloaded with many useless properties or inflated value son which the consolidation would never pay a legitimate dividend. The United States Leather Company made its initial mistake in the guaranteeing of a certain dividend on certain stock. It spent years in culling its dead branches to enable it to eventually crawl out from under the formative burden. We believe this concern will never ally itself with an Upper Leather Trust for the control of the hide market as well. Experience has a wise head.

In regard to the calfskin situation, Joseph Haberman, West Fortieth street, says:

"Tanners will only give orders at present if they can buy skins at a reduction, as all the markets of the country have declined, and no matter whether a combination of a number of tanners will be accomplished or not, supply and demand make the value of calfskins; and, at present, a reduction is warranted and not an advance."

PORK PACKING IN THE WEST.

The main features of the year's record of the pork packing industry are submitted by the Cincinnati "Price Current," for the summer and winter seasons separately, and for the twelve months ending March 1 last. The high record of the preceding year, which was far above any previously, has been largely surpassed by Western operations in the slaughtering of hogs for the year closed on March 1—the gain being over 17 per cent. in number of animals handled by packers. The returns show a total of 23,651,000 hogs converted into manufactured product, as compared with 20,201,000 for the preceding year, and an annual average of 14,865,000 for ten years prior to the year now closed. For the preceding period of ten years, 1878-1879 to 1887-88, the annual average was 10,858,000. For six years, 1872-73 to 1877-78, the annual average was 6,968,000—which period goes back to the beginning of summer curing operations.

Fifty years ago the season's packing represented a total of 1,560,000 hogs, and an outlay of about \$15,000,000. For the next ten years the annual average was 2,000,000 hogs, the highest record being 2,535,000. The average rose to 2,670,000 for the next ten years, ending with 1868-69, the highest number be-

ing 4,070,000, in 1862-63, which was not again equaled until 1871-72.

For the eight months of what is termed the summer season, March 1 to November 1, 1898, the Western packing represented 13,931,000 hogs, making an increase of 2,171,000 compared with the preceding year. The average weight was reduced 3 1/4 per cent., and cost increased 15 cents per 100 pounds.

For the four winter season months, November 1 to March 1, the total is 9,720,000 hogs an increase of 1,279,000 compared with the preceding year. The average weight was reduced 1 1/2 per cent. The average cost was practically the same as the preceding year.

For the twelve months ending March 1 the total packing was 23,651,000 hogs, an increase of 3,450,000 compared with the preceding year. The manufacture of barreled pork in the West for the year represents a total of 140,500 barrels of mess, 354,250 barrels of other kinds, making an aggregate of 494,750 barrels, compared with 107,885 barrels of mess, 331,685 barrels of other kinds, making an aggregate of 439,570 barrels, for the preceding year. The Eastern manufacture of barreled pork for the year was 105,000 barrels, against 100,000 for the preceding year.

The outlays for the year for hogs by Western packers amounted to \$203,696,000, exclusive of labor and all other expenditures incident to the industry.

The Eastern packing and killings for local use at large markets for the year were about 6,000,000 hogs, purchased at a cost of about \$50,000,000. The meat product from these slaughtering was about 600,000,000 pounds, and lard 150,000,000 pounds.

These exhibits indicate the year's production of meats and lard, West and East, to have been as follows:

	Meats, lbs.	Lard, lbs.
West	3,671,000,000	808,000,000
East	600,000,000	150,000,000

Total, lbs. 3,671,000,000 958,000,000

The exports of hog product to foreign countries for the past year have been as follows:

	Meats, lbs.	Lard, lbs.
March 1 to Nov. 1 ..	450,000,000	475,000,000
Nov. 1 to March 1 ..	342,000,000	261,000,000

Total, lbs. 992,000,000 736,000,000

Taking into consideration the stocks of hog product at the beginning and ending of the year, in connection with the manufacture and exports, the following results are reached:

	Meats, lbs.	Lard, lbs.
Stocks Mar. 1 ..		
'98, West and ..		
East	591,000,000	94,000,000
Made, 12 months ..	3,671,000,000	958,000,000
Total supply	4,262,000,000	1,052,000,000
St'ks, Mar. 1, '99 ..	648,000,000	97,000,000
Distrib'n 12 m'ths ..	3,614,000,000	955,000,000
Exp'ts 12 m'ths ..	992,000,000	736,000,000
D'm'stic c's'm't'n ..	2,622,000,000	219,000,000

Similar deductions in regard to apparent yearly domestic consumption of meats from commercial channels furnish comparisons for recent years as follows:

	Meats, lbs.
1898-99	2,622,000,000
1897-98	2,313,000,000
1896-97	2,120,000,000
1895-96	1,950,000,000
1894-95	1,825,000,000
1893-94	1,564,000,000
1892-93	1,942,000,000
1891-92	2,153,000,000

The year's meat product commercially manufactured in the West was 3,071,500,000 pounds, and lard 808,500,000 pounds, making an aggregate of 3,880,000,000 pounds. This is a rate of 12,930,000 pounds per day, for 300 days to the year. It represents the equivalent of 129,300 carloads at 30,000 pounds per car, and 5,172 trains of 25 cars each or 431 carloads per day. The product of Eastern killings for the present year represent additionally an equivalent of nearly 20 per cent. of these quantities. The aggregate, West and East, is 4,630,000,000 pounds, equivalent to the daily production of 15,430,000 pounds. The year's total product thus represents 154,300 carloads, and 6,172 trains of 25 cars each—an average of 514 carloads per day.

BARRELED PORK MADE.

The returns of barreled pork made during the winter season show the following totals, in comparison with previous years, representing number of barrels, for the West:

	Total Mess.	All Other.	All Kinds.
1898-99	123,550	163,225	286,775
1897-98	98,320	175,270	273,590
1896-97	139,985	129,780	269,765
1895-96	167,810	156,685	324,495
1894-95	185,935	188,975	374,910

During the past year there was made in the East about 105,000 barrels of pork; for the preceding year about 100,000 barrels.

Packing in the West during 1898-99 compared with the preceding year in leading exhibits:

WINTER SEASON.	
Nov. 1 to March 1—	1898-99.
Number of hogs packed	9,720,145
Increase	1,279,390
Average live weight, lbs.	232.65
Decrease	2.70
Average yield of lard, lbs.	35.53
Increase80
Percentage yield of lard	15.27
Increase52
Cost of hogs, 100 lbs., alive	\$3.52
Decrease01
Aggregate live weight, lbs.	2,261,350,000
Increase	274,770,000
Green meats made, lbs.	1,266,556,000
Increase	153,871,000
Lard made, lbs.	345,386,000
Increase	52,268,000
Total meats and lard, lbs.	1,611,742,000
Increase	206,139,000
Aggregate cost of hogs	\$79,742,000
Increase	\$9,550,000

SUMMER SEASON.	
March 1 to Nov. 1—	1898.
Number of hogs packed	13,931,550
Increase	2,171,075
Average live weight, lbs.	231.26
Decrease	7.76
Average yield of lard, lbs.	33.21
Decrease	3.17
Percentage yield of lard	14.23
Decrease87
Cost of hogs, 100 lbs., alive	\$3.85
Increase15
Aggregate live weight, lbs.	3,223,280,000
Increase	411,093,000
Green meats made, lbs.	1,805,040,000
Increase	258,335,000
Lard made, lbs.	403,087,000
Increase	34,851,000
Total meats and lard, lbs.	2,268,127,000
Increase	293,186,000
Aggregate cost of hogs	\$123,954,000
Increase	\$19,764,000

TOTAL FOR TWELVE MONTHS.	
Year ending March 1—	1898-99.
Number of hogs packed	23,651,695
Increase	3,450,435
Average live weight, lbs.	231.89
Decrease	5.66
Average yield of lard, lbs.	34.18
Decrease	1.53
Percentage yield of lard	14.74
Decrease29
Cost of hogs, 100 lbs., alive	\$3.71
Increase08
Aggregate live weight, lbs.	5,484,630,000
Increase	685,863,000
Green meats made, lbs.	3,071,396,000
Increase	412,206,000
Lard made, lbs.	808,473,000
Increase	87,119,000
Total meats and lard, lbs.	3,879,869,000
Increase	499,325,000
Aggregate cost of hogs	\$203,696,000
Increase	\$29,314,000

COMPARATIVE STOCKS OF HOG PRODUCTS.

The past winter season began with quite liberal stocks of hog product in the West. The following is a comparison for two years, for November 1:

	Nov. 1, 1898.
Meats, all cuts, lbs.	252,000,000
Pork, barreled, lbs.	25,000,000
Meats and pork, lbs.	277,000,000
Pork, barrels	133,000
Lard, tierces	122,000

At corresponding date in 1896 the stocks in the West were 158,000,000 pounds of meats of all cuts, 145,000 barrels (27,000,000 pounds) of pork, and 186,000 tierces of lard.

Eastern stocks of hog product on November 1, with estimated quantity in transit on transportation lines, compare for two years as follows:

	Nov. 1, 1898.
Meats, all cuts, lbs.	69,000,000
Pork, barreled, lbs.	7,000,000
Meats and pork, lbs.	76,000,000
Pork, barrels	36,000
Lard, tierces	31,000

The total stocks of meats and pork in the West on March 1 were: Meats, 564,000,000 pounds; pork, 48,000,000 pounds; total, 612,000,000.

The total stocks of lard in the West on March 1 and the total of lard, pork and meats were: Lard, 83,000,000 pounds; lard, tierces, 252,000; total products, 695,000,000 lbs.

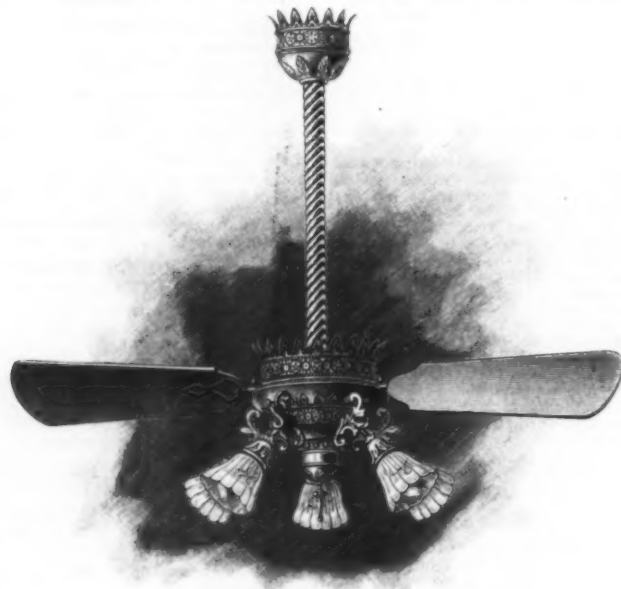
"THE DIEHL" ELECTRIC FANS AND MOTORS.

At the approaching of the summer season, with its attendant heat and humidity, the man who looks ahead commences the consideration of the very important question of proper ventilation and the production of artificial breezes. Electric fans and ventilators have become so popular that there are to-day few

outside air is easily regulated by turning on more or less coils into the inlet room, rendering the air more or less dry, as the conditions demand, and also permitting it to enter the room at any required temperature.

In this way foul air in any room in the house may be pumped out and its place supplied by fresh air at the temperature of the room.

The power to drive an exhaust blower is



DIEHL MANUFACTURING COMPANY.
Electrolier Ceiling Fan.

establishments having a use for such apparatus which are without them. The butcher rigs up his ceilings with fans, and places fans also on brackets on his side walls. So does the grocer, the delicatessen dealer and the restaurant proprietor. And he who thus looks after the comfort of his patrons reaps the benefit of so doing by seeing his business increase. Electric fans drive away the flies and the ill-temper of a sweltering patron. Electric fans have been received as a boon in small offices, and by their extensive use in packinghouses, cotton oil mills, soap works, fertilizer factories, etc., etc., is their value recognized.

FANS AND MOTORS IN COLD STORAGE WAREHOUSES.

The use of exhaust fans and motors in a cold storage warehouse equipment is regarded by experts as almost indispensable.

In the first place, a modern cold storage warehouse should be supplied with a positive and controllable system of ventilation. By this is meant that the ventilation should not be haphazard by means of opening doors and windows, etc., and that no outside air should be allowed to enter the house, except at the will and under the control of the Superintendent, and that when the air is admitted, it should be admitted under definite and controllable conditions, both as to amount and temperature, and also as to the amount of humidity.

This can be perfectly accomplished by attaching an exhaust blower to a main which takes an outlet from every room in the house. Another main brings the outside air to every room in the house by means of suitable branches. The outlet and inlet branches are controlled by tight gates. The inlet air is taken from the outside and is first brought through a room supplied with refrigerating pipes, and made to pass over the cold pipe surface, so that it will enter the room at any required temperature.

The amount of humidity taken out of the

obviously better supplied by an electric motor than from any other source, as the motor may be situated in any convenient location of the building, and the wires running to it do not give out heat, as would be the case in a steam connection, nor is it necessary to run long lines of shafting that would, of course, be very objectionable.

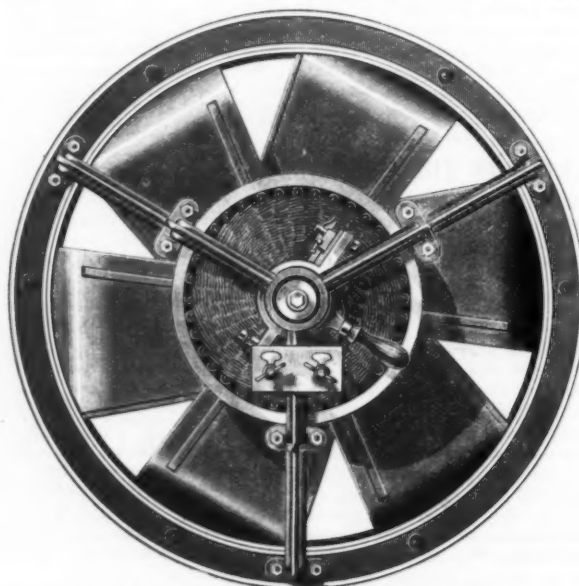
adapted to general storage purposes, where the same room at different seasons is used to store different kinds of goods, that a local system of circulation is very desirable.

In the present state of the cold storage art, the natural circulation depending on the difference in gravity between the cold and warm air in the room, leaves much to be desired, as even with the most perfect systems of bulkheads and ducts for promoting circulation, the difference in temperature between the ceiling and floor the room is likely to be considerable. By considerable is meant a degree, or a degree and a half Fahr., which in the refinement of the art is considered too great.

Great success has been had in using the ordinary 10 or 12-inch circulating fans, direct connected with the motor (such as are used in offices, restaurants, etc.) in promoting a system of circulation that gives an almost absolutely even temperature throughout the room. This system has been so successful that one prominent engineer that we know of is equipping all cold storage warehouses under his charge with such a system. This, of course, calls for a large number of fans, but the expense of their installation is fully justified by the results obtained. By the use of these fans the system can be made very flexible and each room can be perfectly adapted to the requirements of the goods stored therein. By an intelligent combination of the use of fans and pipe surface almost any degree of temperature and humidity can be obtained, and as different classes of goods require different treatment, the best possible results as to keeping the goods in proper condition can be accomplished.

CEILING FANS.

The National Provisioner wishes to call attention to "The Diehl" electric ceiling fans, which, it is claimed, are highly efficient, extremely durable, perfect in workmanship and elegant in design. These fans are adapted for all direct current circuits of any potential up to 500 volts. Each fan contains its own motor, directly coupled to the fan shaft, and is provided with an improved oil cup and an indestructible commutator. The fans are supplied in polished brass, oxidized copper and



DIEHL MANUFACTURING COMPANY.
Exhaust Fan No. 1.

The ventilating process is not a continuous one, but is only used from time to time as the conditions of the various rooms in the house would warrant. A simple throw of the switch is all that is necessary to start or stop the ventilating process.

It has also been found that in warehouses

nickel or japan. Then there are special finishes of ebony, white enamel and brass, oxidized silver, rich gilt, gold lacquer, etc.

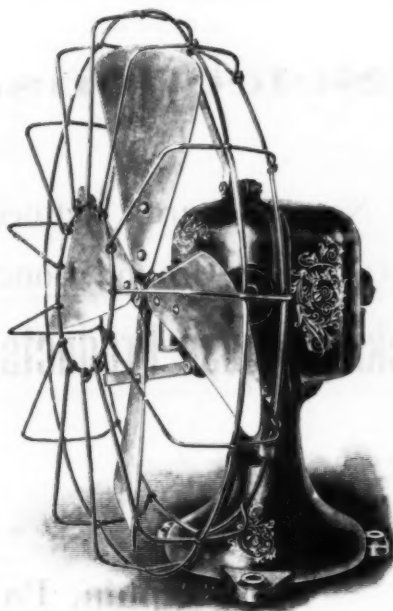
EXHAUST FANS.

"The Diehl" exhaust fans are direct coupled, have changeable speed, have a high

efficiency and are quiet running. Owing to the slow speed which the Company's standard motors can assume, they are especially adapted for exhaust fans. Being directly coupled, the motor and fan blades are fitted to the same shaft and use but one set of bearings and require but the minimum of power for driving.

DESK AND BRACKET FANS.

Thousands of "The Diehl" electric desk and bracket fans are in use in this country and abroad. The company presents its 12 and 16-inch fans, feeling that they are offering a highly meritorious article at a remarkably low price. Their high efficiency is due largely to an unbroken magnetic circuit—a special feature of this fan. They are constructed of



DIEHL MANUFACTURING COMPANY.
No. 21—Desk Fan (Blades 16 inches in diameter.)

the finest material throughout. They are furnished in two sizes, with blades 12 or 16 inches in diameter, and both sizes equipped with three-speed regulators.

THE EXTENSIVE PLANT.

The apparatus referred to in this article are manufactured at their extensive works in Elizabethport, N. J., where also is their main office, by the Diehl Manufacturing Company, where they also manufacture a line of high-grade motors, dynamos and are lamps. Their show rooms are at 561-563 Broadway, New York; 128-132 Essex street, Boston, and 192-194 Van Buren street, Chicago. Those who purpose installing electric fans or electrical appliances would do well to correspond with the Diehl Company and secure catalogues and other information.

—In view of the favorable report of the legislative committee for an appropriation of \$12,000 for a cold storage plant at the Northampton (Mass.), insane asylum, it is thought that that improvement will be introduced this summer, for it is likely the appropriation will pass. Considerable machinery will be needed.

—The Crystal Springs Ice Co., of Glen Cove, N. Y., has been incorporated with a capital of \$12,000. The directors are: Chauncey Combs, of Sea Cliff, and Joseph Roll, L. T. Simonson, Archibald Vandewater, E. P. Titus, C. F. Willits and Everett Lockwood, of Glen Cove.

THE GERMAN MEAT INSPECTION BILL.

(Translated for The National Provisioner.)

(Continued from last week.)

Arguments of the Imperial Health Office.

DEFINITION OF MEAT.—The word meat in the broadest sense means all eatable parts of all kinds of animals. In its proper sense it refers to muscular meat and in commercial life it means muscular meat come to with the corresponding bones, muscular and fat tissues and glands. As meat is also taken the tongue, the heart, the lungs, the liver, the milk, the kidneys, the brains, the mammary glands, the stomach, the guts, the udder, certain parts of the skin, especially from the head and from the legs, and also fat and blood. It further comprises all products from eatable parts of animals (meat and fat products) and preparations like ham, bacon, canned meat, sausages, gelatine, meat-meal, meat extract, salted, corned, smoked, cooked meat (boiled, roasted, steamed, broiled), dried parts of meat and melted fats, like lard and oleomargarine.

MEAT AS FOOD.—Meat is one of the most important foods for man. It contains all nutritious matter necessary for the building up of the body, in useful composition and comparatively easily digestible form. The composition and digestibility, and consequently the food value of the meat, is, however, different with different kinds of animals and according to age, sex, the food used for the animals and its results. As a good average from a large number of analyses may be taken in percentages for:

	Water.	Nitr'g'n.	Fat.	Ash.
Very fat ox-meat...	53.05	16.75	29.28	0.92
Medium fat ox-meat...	72.03	20.96	5.41	1.14
Lean ox-meat...	76.37	20.71	1.74	1.18
Fat cow-meat...	70.96	19.86	7.70	1.07
Lean cow-meat...	76.35	20.54	1.78	1.32
Fat veal...	72.31	18.88	7.41	1.33
Lean veal...	78.84	19.86	0.82	0.70
Very fat mutton...	53.31	16.62	28.61	0.93
Medium fat mutton...	75.99	17.11	5.77	1.33
Fat pork...	47.40	14.54	37.34	0.72
Lean pork...	72.57	20.25	6.81	1.10
Horse meat...	74.27	21.71	2.55	1.01

The quality of the meat is further different in one and the same animal according to the different parts of the body. The best meat as a rule is at the hindquarters; the lowest at the legs. The differences are not alone in the taste and digestibility but also in its nutritious value, and it is therefore justifiable when especially in large cities varied prices are asked and paid for the different parts of meat.

PRODUCTION AND CONSUMPTION OF MEAT.—(Many folio pages of the arguments are filled with different kinds of estimates of the consumption of meat in different parts of Europe and of the German Empire. For American readers the few data herewith given will be found sufficient): The production of beef in Germany for the year 1897 may be estimated at 18,460,000 hundred-weights. The production of pork in the same year may be estimated at 25,000,000 cwt. (At this estimate the number of pigs for a sow is taken at 12 and 5 per cent. as loss and 210 pounds as killing weight). The production of lamb and mutton for the same year may be estimated at 1,640,000 cwt. This makes a total of a little over 45,000,000 cwt. of produced meat in Germany in 1897. The excess of importations over exports of meat amounted in 1897 to 1,874,654 cwt. This would bring the consumption in 1897 to a total of about 46,500,000 cwt. which represents in a population of 52,000,000 souls over 90 pounds per head. This is Dr. Grabein's estimate, which differs quite materially from several other estimates given. The board of Health's estimate, however, is approximately the same as Dr. Grabein's. Official reports

about the killing in the cities of Berlin, Munich, Dresden and Stuttgart give the following figures:

	Cattle.	Calves.	Hogs.	Sheep.
Berlin...	146,609	141,869	604,170	395,752
Munich...	62,530	201,298	298,168	27,049
Dresden...	22,329	68,641	121,723	43,543
Stuttgart...	20,648	40,686	53,952	5,203

The Imperial Board of Health estimates the number of killings during one year in the German Empire at about 3,500,000 cattle, 4,500,000 calves, 14,000,000 hogs and 7,000,000 sheep. The total importations of fresh beef has remarkably increased in the last years. It amounted to 332,000 cwt. in 1893, 959,680 cwt. in 1897 and 1,671,926 cwt. in 1898. Especially the importation of sausages increased up to November, 1898, to more than double of what it has been in 1897, and the importation of sausage from the United States of America even to three times. As to other countries the consumption of meat is estimated for each inhabitant per year in pounds:

	Beef, Mutton, Goat Meat & Pork.	Fowl, Game & Fish.	Total.
Great Britain & Ireland...	84	12	96
France...	52	10	62
Switzerland...	36	2	38
Prussia...	34	2	36
Belgium...	26	6	32
Netherlands...	24	6	30
Austria-Hungary...	20	8	28
Denmark...	22	6	28
Norway & Sweden...	22	4	26
Spain...	22	4	26
Italy...	16	4	20

Injurious and Inferior Meat.

However valuable meat in general may be as food for man and however useful, its use may be dangerous to health if the meat comes from diseased animals or becomes rotten in consequence of inappropriate treatment. The consumer as a rule cannot judge whether the meat is healthy or not; even the expert is generally unable to judge alone from the slaughtered meat whether it came from a healthy animal. This needs an examination of the animal not only before and after slaughtering, but also necessitates an examination of all intestines, as most diseases appear in the intestines and not in the muscular meat. Thorough cooking, roasting, etc., may in many cases prevent dangers from the use of injurious meat. In other cases, however, and especially where chemically efficient material is involved the same effect cannot be produced. It is further to be taken into consideration that a large part of the population, especially in Northern Germany, will not lose their habit of eating meat in a raw or half raw condition. A number of diseases of animals are, by the use of meat, transferred to man, and it is possible in such cases that even when the meat is cooked, injurious effects may be produced. In other cases, while the disease itself cannot be transferred, there are such changes produced in the carcass that the meat becomes injurious to health, repulsive in appearance and inferior in its qualities. In other cases the animal may be healthy and the meat unchanged, but abnormally afflicted as to smell and taste, which many times is increased in cooking, in fact making the meat entirely unpalatable. Finally, it is to be considered that all meat spoils in time. The staying power of meat depends upon the health of the animal, with the degree of bleeding at the slaughtering and from the way of preparation and preservation. The injury produced by the use of meat is generally underestimated, because it cannot be directly proven in many cases. Some diseases do not appear after each use, but frequently only after repeated use of injurious meat. Others depend upon the susceptibility of the person and in some cases, like tuberculosis and certain animal parasites, the injurious effect only appears after weeks, and even months. It is a remarkable fact that tuberculosis as shown by inspections is slowly but steadily on the increase. In the Grand Duchy of Bade, the ten years from 1888 to 1897 show that of slaughtered cattle the following numbers were found afflicted with tuberculosis:

	Head.	Per cent.
1888...	2,226	1.60
1889...	2,406	1.77
1890...	2,143	1.77
1891...	2,305	1.90
1892...	2,941	2.29
1893...	3,953	2.40
1894...	3,761	3.13
1895...	4,047	3.65
1896...	4,220	3.38
1897...	5,125	3.56

(To be Continued.)

D. B. MARTIN,

**Union Abattoir Company,
OF BALTIMORE.**

**Grays Ferry Abattoir Co.,
OF PHILADELPHIA.**

Abattoir Hides, All Selections.

Manufacturers

.....Of

Oleo Oil, Stearine, Neutral Lard, Refined
Tallow, Neats Foot Oil, Pure Ground Bone,
Glues, and all Packing House Products.

Address all Communications to D. B. MARTIN'S MAIN OFFICE,

903 and 904 Land Title Building, = = Philadelphia, Pa.

UNION TERMINAL COLD STORAGE CO.
BALTIMORE, MD.

DIRECT TRACK CONNECTIONS WITH THE

**Pennsylvania Railroad Co.,
and its Affiliated Lines.**

D. B. MARTIN, President.

F. W. ENGLISH, Superintendent.

New York Markets.

OCEAN FREIGHTS.

	Liverpool, per ton.	Glasgow, per ton.	Hamburg, per 100 lbs.
Oil cake	6 3	8 6	\$0.15
Bacon	10/	17 6	76 Pf.
Lard, tcs	10/	17 6	75 Pf.
Cheese	25/	28/	2 M.
Butter	30/	30/	2 M.
Tallow	10/	15/	75 Pf.
Beef, per tc.	1 9	3 6	75 Pf.
Pork, per bbl	1 6	2 6	3 00 M.

Direct port U. K. or continent, large steamers, berth terms, 2/3d a 2/4d. Cork for orders, 2/10d a 3/.

LIVE CATTLE.

Weekly receipts:

	Beesves.	Cows.	Calves.	Sheep.	Hogs.
Jersey City	1,876	11	2,006	7,169	11,179
Sixtieth St	3,513	104	6,621	14,842	15
Fortieth St	2,135	41	40	1,599	22,136
Hoboken	2,645				8,586
Lehigh Val. R. R.	513		191	1,176	
Scattering					
Totals	10,532	156	8,858	24,786	36,916
Totals last week	10,806	181	9,236	24,796	36,019

Weekly exports:

	Live Cattle	Live Sheep	Quart. Beef
Eastmans Company			3,700
Nelson Morris			4,600
Armour & Co			3,608
Swift and Company			1,372
Schwartzschild & Sulzberger	513		4,501
J. Shamburg & Son	618	1,082	
W. W. Branger Co., Ltd.	924		
Lamson & Halligan	184		
W. Leveck	73		
W. H. Dean	39		
J. B. Coughlin	49		
W. A. Sherman	200		
G. F. Lough & Co	11		
L. S. Dillenback		70	
Total shipments	2,475	1,162	17,781
Total shipments last week	2,940	1,142	13,060
Boston exports this week	2,189	1,999	9,197
Baltimore	947	1,604	1,632
Philad'a	200		
Portland	411		
To London	1,608		8,288
To Liverpool	3,416	3,081	21,327
To Glasgow	961	1,604	
To Hull	260		
To Southampton	11		1,040
To Bermuda and West Indies		70	
Totals to all ports	6,226	4,766	28,610
Total to all ports last week	6,985	4,426	27,840

QUOTATIONS FOR BEEVES New York.

Good to prime native steers	5 15 a 5 60
Medium to fair native steers	4 60 a 5 10
Common native steers	4 00 a 4 50
Stags and Oxen	2 60 a 4 75
Bulls and dry cows	2 00 a 4 00
Good to prime native steers one year ago	5 10 a 5 35

LIVE CALVES.

With large receipts and a fair demand, prices were considerably lower on calves. We quote:

Live veal calves prime, per lb	a 6
" " common to good, per lb	a 5 1/2

LIVE HOGS.

The market was steady this week, with a fairly good demand. We quote:

Hogs, heavy weights (per 100 lb.) extreme	4 20 a 4 25
Hogs, heavy	a 4 20
Hogs, light to medium	4 30 a 4 40
Pigs	4 35 a 4 40
Roughs	3 30 a 3 85

CHICAGO.

Hog market weak to 5c. lower. Light hogs, \$3.55@3.77 1/2; mixed packers, \$3.60@3.85; heavy shipping grades, \$3.50@3.87 1/2; rough packing grade, \$3.50@3.60. Hogs closed steady. Packers bought 16,500; shippers, 7,000; left over, 3,000. Estimated receipts of hogs to-morrow, 20,000.

CINCINNATI.

Hog market active, 2 1/2@5c. lower, at \$3.20 @3.85.

EAST BUFFALO.

Hogs, 12 cars on sale. Market strong, active. Pigs, \$3.80@3.85; Yorkers, \$4@4.05; mixed, mediums and heavy, \$4.05@4.10; roughs, \$3.50@3.60; stags, \$2.75@3.00, all selling. Pigs closed at \$3.80@3.85; Yorkers, \$4; mixed, mediums and heavy, \$4.05; all sold. Closed steady.

EAST LIBERTY.

Hogs steady; best medium weights, \$4.05@4.10; best heavy weights, \$4; best heavy Yorkers, \$3.95@4; common to fair Yorkers, \$3.80@3.95; pigs, \$3.70@3.80.

INDIANAPOLIS.

Hogs slow at \$3.65@3.80.

PEORIA.

Hog market about 5c. lower. Light, \$3.50@3.70; mixed, \$3.60@3.75; heavy, \$3.65@3.77 1/2; rough, \$3.25@3.40.

ST. LOUIS.

Hogs strong, 5c. lower. Yorkers, \$3.50@3.80; packers, \$3.65@3.85; butchers, \$3.75@3.85.

LIVE SHEEP AND LAMBS.

The receipts of sheep and lambs was very light, and prices were forced up fully 1/4c. per pound. We quote:

Live lambs, choice, per lb	6 1/2 a 6 1/2
" medium, per lb	5 1/2 a 6
" clipped	5 1/2 a 6
Live sheep	5 1/2 a 6 1/2
" common to medium	4 a 5

LIVE POULTRY.

The demand was moderate during the week and dealers have a large accumulation of stock on hand, but fresh receipts are working out at former prices. Chickens quoted nominal at 10 1/2@11c., but very staggy lots have to go in with old roosters about same price. Turkey seldom show quality to command full top quotations. Ducks and geese dragging at former low prices. We quote:

Chickens, per lb	10 1/2 a 11
Fowls, Western	11 1/2 a 12
" Southern and Southwestern	11 1/2 a 12
Roosters, old, per lb	7 1/2 a 8
Turkeys, mixed, per lb	8 1/2 a 10 1/2
Ducks, Western, per pair	70 a 85
" Southern, per pair	60 a 65
Geese, Western, per pair	1 10 a 1 35
" Southwestern, per pair	85 a 1 10
" Southern, per pair	a 85
Pigeons, per pair	30 a 35

DRESSED BEEF.

There was a fairly good demand for beef this week, at steady prices. We quote:

Choice Native, heavy	8 1/2 a 8 1/2
" light	8 a 8 1/2
Common to fair Native	7 1/2 a 8
Choice Western, heavy	7 1/2 a 8
" light	7 1/2 a 7 1/2
Good to prime Westerns	7 1/2 a 7 1/2
Common to fair Texas	7 1/2 a 7 1/2
Good to choice Heifers	7 1/2 a 7 1/2
Common to fair Heifers	7 1/2 a 7 1/2
Choice Cows	6 1/2 a 7 1/2
Common to fair Cows	6 1/2 a 7
Good to choice Oxen and Stags	6 1/2 a 6 1/2
Common to fair Oxen and Stags	5 1/2 a 6
Fleshy Bologna Bulls	6 1/2 a 6 1/2

DRESSED CALVES.

There was a fair demand for calves, with prices ruling lower owing to the large receipts of live calves. We quote:

Veals, City dressed, prime	a 10
" " common to good	8 a 9
" Country dressed, prime	a 8 1/2
" " fair to good	7 a 8
" " common to fair	6 a 6 1/2

DRESSED HOGS.

The demand for hogs was good this week, with prices ruling higher. We quote:

Hogs, heavy	a 5 1/2
Hogs, 120 lbs.	a 5 1/2
Hogs, 160 lbs.	a 5 1/2
Hogs, 140 lbs.	5 1/2 a 5 1/2
Pigs	5 1/2 a 5 1/2
Country dressed	5 1/2 a 7

DRESSED SHEEP AND LAMBS.

The market was a little higher this week, with a very slow demand. We quote:

Good to choice lambs	9 1/2 a 10 1/2
Common to medium lambs	8 1/2 a 9
Good to prime sheep	8 a 9
Common to medium	7 1/2 a 8

DRESSED POULTRY.

Receipts last six days, 5,197 pkgs, previous six days, 7,583 pkgs, while receipts of fowls are not heavy, they are in excess of the limited demand. There is more or less accumu-

lation on hand, invoices generally are a little larger, and the market is weaker and unsettled. Turkeys, capons, ducks and geese, nominal in absence of receipts, Philadelphia broilers selling slowly and tone easy. Squabs plenty, dull and weak. Frozen poultry selling fairly and remaining stocks of desirable grades held firmly. We quote:

FRESH KILLED.

Turkeys, hens, fancy, per lb	12 1/2 a 13
" Mixed weights, fancy	12 a 12 1/2
" Selected young toms, fancy	11 a 11 1/2
" inferior	8 1/2 a 9 1/2
Broilers, Phila., 2-2 1/2 lbs to pair	26 a 46
" " " " " "	29 a 31
" " " " " "	21 a 26
Chickens, Phila., good to choice	18 a 20
" " fair to good	14 a 16
Fowls, State and Penna., good to prime	a 14 1/2
" Western, prime	a 14 1/2
" " fair to good	10 1/2 a 11
Capons, Phila., fancy	20 a 21
" Western, fancy	19 a 20
Old cocks, Western, per lb	7 1/2 a 8
Squabs, choice, large white, per doz	3 25 a 3 75
" small and dark, per doz	1 75 a 2 25

FROZEN.

Turkeys, hens, No. 1	a 14
" mixed, No. 1	13 a 13 1/2
" young toms, No. 1	11 a 13 1/2
" No. 2	9 1/2 a 10 1/2
Chickens, soft-meated	13 1/2 a 14
" No. 1	11 1/2 a 12 1/2
" No. 2	8 1/2 a 9 1/2
Fowls, No. 1	a 11 1/2
" No. 2	8 1/2 a 10 1/2
Ducks, No. 1	11 1/2 a 12 1/2
Geese, No. 1	9 1/2 a 10 1/2

PROVISIONS.

There has been no change in the market this week, prices remaining unchanged. We quote:

(JOBBER TRADE).

Smoked hams, 10 lbs. average	9 a 9 1/2
" " 12 to 14 "	8 1/2 a 9
" " heavy	8 1/2 a 8 1/2
California hams, smoked, light	6 1/2 a 6 1/2
" " heavy	6 1/2 a 6 1/2
Smoked bacon, boneless	8 1/2 a 9
" (rib in)	8 1/2 a 9 1/2
Dried beef sets	14 a 15
Smoked beef tongues, per lb	a 16
" shoulders	5 1/2 a 6
Pickled bellies, light	7 1/2 a 8
" " heavy	6 1/2 a 7
Fresh pork loins, City	7 a 7 1/2
" " Western	6 1/2 a 7
Pickled ox tongues, per bbl	a 25 00

LARDS.

Pure refined lards for Europe	5 75 a 5 65
" " South America	a 6 25
" " Brazil (kegs)	a 7 35
Compounds—Domestic	a 4 75
Export	a 5
Prime Western lards	5 60 a 5 45
" City lards	5 25 a 5 15
" lard stearine	6 1/2 a 6
" oleo	a 5 1/2

FISH.

Ood, heads off	5 a 7
" heads on	2 1/2 a 3 1/2
Halibut, white	11 a 12 1/2
" Grey	8 a 10
Frozen	a
Striped bass	14 a 16
Bluefish, frozen	6 a 12 1/2
Kola, skinned	6 a 12 1/2
" skin on	3 a 6
White perch	4 a 6
Flounders	4 a 6
Salmon, Western, frozen	a 10
" Eastern	22 a 25
Smelts, green	12 1/2 a 15
Lobsters, large	12 1/2 a 15
" medium	8 a 12 1/2
Herrings, frozen	2 a 3
" green	2 1/2 a 3
Red snappers	a 12 1/2
Mackerel Spanish, live	a
" fresh, small	a
" large	a
Shad, N. C., bucks	12 1/2 a 16
" roes	30 a 35
Scallops	a
Soft crabs	1 00 a 1 10
Weakfish, frozen	a
" green	a
Sea bass	a
White fish	a
Pompano	20 a 22
Haddock	4 a 5
King fish, live	18 a 20
" frozen	a
Ciscoes	a
Prawns	90 a 1 00
Sea trout	a 12 1/2
Sheephead	10 a 12 1/2

GAME.

The season for game being over, quotations for the time being are suspended.

BUTTER.

Receipts last six days, 36,220 pkgs.; previous six days, 33,734 pkgs. Buyers in need of goods for current use did not object to the prices ruling, but many of the larger jobbers

The Manufacture of Sausages

TABLE OF CONTENTS.

INTRODUCTION.

- I. SAUSAGE MAKING.—General requirements. Necessary materials. Water supply. Catch-basins. Drainage. Prevention of rust on machines, etc. Cleanliness. Loss in loose methods. Valuable hints.
 - II. SPICES AND SEASONINGS.—Essential principles. Deterioration. Method of preventing same. How to keep them. Cheap spices and seasonings. High grade, pure spices. Spice mills for grinding. Testing spices. Incorporation and mixing of spices and seasonings. Proportions necessary. Requisite flavors. Precautions to be observed. List of spices and seasonings employed. Mixing machines, etc.
 - III. MEATS.—Selection. Advantages gained by using certain kinds and in certain conditions. Valuable process for large water absorption. Use of different kinds of pork and beef. Precautions necessary with some meats. Chopping meats to requisite condition. Fat cutters. Selection of fats. Fats to give a firm body. About oily fats and back fat. Chopping machines, etc. Chief things to be observed with stock. Benefits derived from handling material right. Method to keep chopped and prepared meat from spoiling. Treatment of bloody meats.
 - IV. BLOOD COLORS.—What they are. Uses. Description. Liquid and solid forms. The most economical. How to prepare. Objections discussed.
 - V. CASINGS.—From different animals. Imported and domestic casings. General methods of preparing casings. Hand-cleaned and machine-cleaned casings. Method of packing. Salt employed. Classification of casings. Weasands and their use. Preparing hog casings. Method for sheep casings. Bleaching casings. Disposal of refuse. Abating foul odors. Coloring or staining casings. Formula. Smoke colors.
 - VI. STUFFING.—Bursting or splitting of casings. Shrivelled appearance. Causes and prevention of splitting and shrivelling. Treatment of casings before stuffing. How to stuff to get best results. Hand and steam stuffers. Desirable aid in stuffing machines.
 - VII. COOKING.—Kind of vessels. Description. Time of cooking. Boiled out fat. Profitable uses of same. Prevention of souring in skimmed grease. Method of keeping it without souring. Formula for bleaching grease to make it white. How to use it for lard.
 - VIII. SMOKING.—General requirements. Valuable suggestions for smokehouses. Reducing shrinkage. Materials for producing smoke. Those to be avoided. Flavoring during smoking. Method of handling. Prevention of streaks and spots. To keep uniform temperature of house while filling or emptying. About the draughts. High and low temperatures. Shrinkage. Methods of cold smoking. Protective coating for shipping and keeping. Prevention of sweating and shrinkage of sausage.
 - IX.—FILLERS.—General information. Materials used. Methods of preparing them. A substitute for starch. How prepared and used. List of fillers employed in sausage-making. Method of mixing. Hints.
 - X. PRESERVATIVES.—Classification. About cold storage. Valuable suggestions. To create a dry cold economically. Mechanical refrigeration. Temperature of cold storage essential to success. Regulation of temperature. Salt. Uses and results. Selection for different uses. Varieties of salt. Impurities occurring in salt. Chemical preservatives. Their uses and abuses. Borax and boric acid. About their influence on health. Other kinds of preservatives. Methods of use and precautions.
 - XI. GENERAL.—Scales. Prevention of rust on bearings. Appliances. Valuable hints. Aromatic brine. Management, etc., etc.
- SAUSAGE RECIPES.—Many different formulæ for same kind. Plain and fancy sausages. Domestic and foreign sausages. Sausage for best trade. Meat jellies. Delicatessen goods, etc., etc.

And about 100 recipes and formulæ for the manufacture of all kinds of Sausages in use, compiled from the experience of the best experts on both Continents.

Will be issued about May 1, 1899, nicely bound with flexible cover.

First Edition Five Thousand (5,000). Price, \$2.00.

**THE FIRST AND ONLY
BOOK ON SAUSAGES
PRINTED IN ENGLISH.**

**MODERN
PRACTICAL
RELIABLE**

By JAMES C. DUFF, S. B.

**The National
Provisioner
Publishing Co.**

**284-286 PEARL STREET
NEW YORK.**

**Western Offices, Rialto Bldg.,
CHICAGO, ILL.**

Retail Department.

COL JOHN F. HOBBS, - - - ASSOCIATE EDITOR

"BOILING PORK" ALIAS HORSE MEAT.

We have, on various occasions, called attention to "horse factories" and endeavored to point out some of the objections to horse meat for human food," as well as hinted at the possible frauds put up by these "horse factories." In relation to this subject the following letter from Houma, La., says:

"I desire to call your attention to what is being extensively sold now as 'boiling pork.' It is a curious, coarse, but tender and beautiful meat, resembling, neither in taste nor looks, pork or beef.

"We have parties here who claim that 'the boiling pork' sold is nothing more than horse or mule meat. It is sold in 50-pound tubs.

"Is there no law preventing any one selling anything under a different name?

"Is there a way of finding out whether this meat is actually pork or not?"

The meat has all of the earmarks of real horse. There is no law in Louisiana which forbids the sale of horse meat under another name. Other States have such a law. It is a common trade fraud. The fact that poor people in Europe eat horse and mule meat is no argument in favor of cramming it down the throats of Americans who do not desire it. The fact that starving explorers eat old shoes and hats does not establish these edibles as a fit and proper table diet because they are cheaper than other table foods. The fact also that vendors of horse flesh resort to trade tricks to introduce their equine flesh to people in States which have no laws against the open slaughter and sale of horse flesh shows that it is not a viand sought for by even the poorer classes who reject cats, dogs and rats on the same basis. Slaughterers of these animals might, just as well as the horse abattoir man, claim the right to sell their meat for human food because the wealthy Chinese eat roast dog, and the poorer ones eat rats or whatnot. Also because roast dog was the royal dish of the late King Kalakaua of Hawaii, and it is now relished likewise by the hungered of Germany and other parts of Europe, is no additional fact in favor of dog meat.

The "horse meat" man is a common rascal when he slips his heinous flesh into the market as "boiling pork," or under any other untrue name. The recent shipments of sausage meat into Rochester, N. Y., and other places by some obscure slaughterers about Chicago, may be other instances of the same kind of meat going out under new names. Evidently the "horse factories" look upon each State as a foreign country, and consider these shipments of "boiling pork" or sausage meat thereto as exports of these meats. We draw these subterfuges to the attention of inspectors and Boards of Health and suggest that these "foreign" shipments of this curious product from other States be closely examined and watched. Boards of Health who think that horse meat is not fit for human food and

who will not license its sale are under as strong an obligation to protect the public from being imposed upon by it under other names, as they are to prevent the sale of human flesh for human food under the pseudonym of "boiling pork" or sausage meat.

There is a concern in Boston which makes a "selected cut of the hog." This it labels "boiling pork." Doubtless this respectable fact has struck the horse meat fakir who ships the article which is a "curious, coarse, meat, resembling neither in taste nor looks pork or beef." The "similar thing," and the "just as good" man seem to be aping the patent medicine man, but in the meat line instead.

UNFORTUNATE ASSOCIATION FEUD.

For some time past the association brethren of New York city have been having a little family row among themselves. We are sorry to see this. It is unfortunate. It is the more regrettable when one of the fathers of the association, one of its chief builders and hardest workers, is the subject of much of the partisan bitterness in this association feud. All men have their faults. The perfect man does not exist. The chief member whom it is attempted to place in an unpleasant position has not loved us with all his heart, but he is honest, sincere and intense. He has his characteristics which give him his individuality, like the peculiarities of any man mark him among his fellows. Because he has differed from us in many things does not matter; we have always found him an honest opponent and have never known of an instance in which he has financially feathered his nest, either in building up or laboring for the associations in whose interest he has for years enlisted his whole energies. That any member of an association should at any time question the honest purpose of this particular leader can but amaze those familiar with his past career. For fifteen years as a butcher and nine years as an association member and worker his sincerity and personal honesty have not been questioned. These family bickerings are unfortunate, and no good comes from assassinating one's friends. There are men who honestly differ from us in opinion, and they have a right to that difference. We are sorry to know of these family troubles in the three associations at this time. Unity is needed and every wheel should move without friction. Every resignation which withdraws brains and sincerity is a distinct and deplorable loss. Don't fight. Work.

Charles W. Zacharias has purchased the butcher shop of Rintz & Weidman, at Sink-ing Spring, Pa.

A BAND OF REFRIGERATOR CAR BURGLARS.

There is a gang of youthful daylight thieves about the Manhattan Market district of New York, which bids fair to become a band of bolder and case hardened criminals as they grow up unless it is at once taken in hand and immediately broken up. This "push" is made up of a miscellaneous breed of young urchins whose ages range from 12 to 16 years old. They infest the yards where meat and provision cars are packed and do not hesitate to break the seals and help themselves to hams or what not. Some of them were caught in the act the other day and others were nabbed with the hams in their possession. They are expert fence scalars, and work by signs and calls. They dump their stolen booty in secure hidings when pursued and return for it later. They do not hesitate to steal a whole lamb. Cars have been so often broken into that it is now a common thing to find the doors forced. There is a concerted boldness and a villainy about these young rascals which should claim the special attention of the city detective department and a heavy hand should be laid upon the juvenile thieves. It is impossible for shippers to watch every car, and the railway authorities do not seem to care very much. The evil is a growing one, and it should be suppressed.

An Old Meat Biscuit.

Prof. Lindley 30 years ago delivered a lecture before the Society of Arts, Crystal Palace, London, England, on an army meat biscuit, which was highly commended by Col. Sumner of the United States Dragoons. It was the creation of Gail Berden, of Texas. Four ounces of it were enough for a meal. Of it the lecturer, in substance, said:

"Ten pounds of it will last one man a month. The meat biscuit was subjected to a test by Dr. Playfair, and was found to contain 32 per cent. of flesh-forming principles. It was the essence of boiled meat mixed with fine flour, and as the starch was unchanged, Dr. Playfair stated there could have been no putrescence in the meat employed in the preparation.

"The essence in five pounds of beef is said to be contained in one pound of the biscuit. The discovery is opportune, as there is no suitable method of preserving meats in the English colonies and many other places in times of drought, when it could not be disposed of when fresh."



"INVINCIBLE" ICE SCALE.

MADE IN TWO SIZES:

No. 3. Weighs 300 lbs. by 5 lbs.
No. 4. Weighs 400 lbs. by 5 lbs.

This Scale meets all the requirements demanded by the "Ice Trade." It is accurate and unbreakable. It relieves all strain. Both the ring at the top and hook are swivel. The dial is nickel with black figures. It is used and highly endorsed by the largest ice companies.

Patents pending.

Write for prices.

PELOUZE SCALE & MFG. CO.
177-139 S. Clinton St., CHICAGO.

Capons and Caponizing.

Much of the superiority of the flesh of the high-grade, tender, white-meated poultry, says "Chanticleer" in the "Australasian" is due to the custom which originated in Europe some years ago of caponizing the young birds. In view of this fact, the following on capons, and how to caponize cockerels and pullets will be of much interest:

Young cockerels are naturally in mischief as soon as they are able to "feel their feet." They are incessantly active, and are, besides, chased about from pillar to post by the cocks of the walk. Then, to retard matters, they have a row amongst themselves. Feathers fly—so does condition—the result being that cockerels are brought to the market with well-developed muscles and sinew, more fit to grace a cockpit than a stewpan. The white and tender breast meat, so much sought after—but seldom found—by our connoisseurs is almost entirely wanting. And all this for the want of a little knowledge and patient industry.

The capon is a quiet, contented bird, puts on fat readily, and prefers feeding to fighting. Consequently capons, if well fed, are a profit to their owners, and a delight to their customers.

Lewis Wright, in his book on caponizing, says that "Closely connected with the subject of fattening is the operation of caponizing, or depriving the cockerels of the power of reproduction, so largely carried on in France, but comparatively little done in this country. There is no doubt that the weight of the birds and delicacy of the flesh are enormously increased by it; and, on the ground of cruelty, there is little to be said, whilst all our oxen and most of our sheep are prepared for the butcher in a similar way. Considerable ignorance prevails on the subject as to the practical value of the operation."

The operation of making capons and poulardes is attended with very little danger. The advantages gained are large in comparison with the risk of losing the bird. The usual mortality in France amongst the birds thus treated is only about one in forty, and the danger is thought so little of that the operation is frequently committed to mere chicks. In Italy, also, capons are largely prepared for market, and even in China the process has been extensively adopted. That it is not so in England is simply owing to the neglect of poultry generally in a commercial point of view.

The French operation is best described in the work by Mlle. Millet-Robinet. The time chosen is about the age of four months, and when the weather is rather cool and moist. In the heat of summer it is attended with danger, and is rarely performed. The instruments are two—a small curved knife, kept very sharp, and a curved surgical needle, with some waxed thread. Two persons are required, one of whom operates while the other holds the bird.

The operator sits down, and the assistant holds the bird on his lap, with its back towards him, and the right side downwards; the lowermost leg being held firmly along the body and the left leg being drawn backwards towards the tail, so as to expose the left flank, where the incision is made. A few feathers are plucked off to expose the skin, the latter is raised up with the needle so as to avoid the intestines, and an incision, large enough to admit the finger easily is made into the abdominal cavity, just at the posterior edge of the last rib, in fact is kept close to the edge of the bone as a guide. Should any portion of the bowels protrude through the wound they must be gently returned. The forefinger is then introduced, and passed behind the intestines towards the spine, on each side of which the two organs to be removed are situ-

ated, being in a young bird of four months rather larger than a horsebean. One of the parts being felt, it is to be gently torn by the finger away from its attachments to the spine, and removed through the wound, the other being sought for and removed in a similar manner. Care must be taken that the organ does not slip away among the intestines after it is detached, when its detection and removal from the body may be difficult; but even if this accident should occur it is not often followed by serious results, though occasionally it does excite inflammation.

Both testicles being safely removed, the edges of the wound are brought together and kept in the proper position by two or three stitches with waxed thread. These are made in the usual surgical mode, each stitch being detached and separately tied, not sewn as a seam. In making them the chief thing to guard against is to avoid even pricking the intestines with the needle, much less including any portion of them in the stitch, which last would inevitably result in the death of the fowl. When all is done rightly there should be little bleeding or suffering, and the whole being safely over, the bird should be put under a coop in a quiet place and given only soft food, such as sopped bread and water. After a few hours he may be put by himself in a run or yard, but until perfectly healed must not be allowed to perch, but obliged to sleep on straw. For three or four days the soft food must be continued, and when entirely recovered the bird may be either set at liberty or put up to fatten.

Pullets are also converted into poulardes by depriving them of the power of producing eggs. In France it is usual to extirpate the ovary, but this is needless; the operation recommended by Mr. Yarrell, of simply dividing the oviduct with a sharp knife, being quite sufficient. The flank is to be exposed in the same manner as in the preceding case, but the incision should be made close to the side bone. The lower bowel will then be seen, and close behind it the oviduct, which is then easily drawn forward by a blunt hook and cut across. This entirely stops the development of the ovary, and causes the bird to attain a great size.

Generally speaking, it may be said that either capons or poulardes exceed in weight about one-fifth what the same birds would have been if fattened in their natural state; but the flesh is also whiter and more delicate, and the development plumper upon the table. In the case of pullets we must say we think the operation inadvisable, the birds being valuable for laying; but the act of caponizing cockerels might be extended with great advantage, as fowls thus treated remain tender even if kept to the age of 18 months, when they make enormous fowls, and may be employed in nursing chickens meanwhile. Hence the process becomes of considerable importance to all who consider poultry-keeping from a commercial point of view.

Meat Inspection Decision.

The Supreme Court of Louisiana in the test case brought by the Butchers' Association of New Orleans to determine the constitutionality of the local meat inspection ordinance, affirms the decision of the lower court in upholding the right of the city council to pass laws providing for ante-mortem and post-mortem examinations of meat and gives the city boards of health the power to exercise these rights as the sanitary guardians of the city.

When the U. S. steamer Brutus leaves San Francisco, she will have on board a bull and three cows, which will be used as the nucleus of a government herd on Guam Island in the Caroline group.

New Shops.

J. C. Storm has opened a new butcher shop at 318 Liberty street, Dover, N. J. He should catch a good summer trade.

Deloss Harrington and Robert Shawl have opened their meat market at Hartwick, N. Y. Frank Carr has fitted up a meat department in his store at East Montpelier, Vt.

Robert Evans will soon open a meat market at Miners Mills, Pa.

Burke & Johnson are installing their refrigerator in the new meat market which they will open at Helena, N. Y., when it is completed.

Walter Wood has opened his new meat market at Sardinia, N. Y.

Bert Russell has opened a new meat market on Maine street, Brunswick, Me.

Business Changes.

Mr. Britton, of Olyphant, has opened a meat market in George Walter's shop at Jermyn, Pa.

J. M. Cook has purchased the meat business of E. Schiek & Co., at Eleventh avenue and Eleventh street, Altoona, Pa.

W. H. Dresser is fitting out the store at Ellsworth, Me., formerly used by William H. True. This will be used as a first-class meat market.

John Millener has purchased the meat market of Dunsmoore & Rennard, at Putnam street, Marietta.

Andrew Hall has taken possession of Turner's meat market at Wallingford, Conn.

Ernest Riggall, of Delphi, has purchased the meat market of Hetton & Patrick, at Truxton, N. Y.

HONOR WHERE HONOR IS DUE.

Freeze-em...

Will keep Steaks, Chops, Ribs, Cuts of Meats, Tenderloins, Pork Loin, Pork Sausages, Quarters of Beef, Chopped Beef, Veal, Mutton, Poultry, etc., from 1 to 3 Weeks just as fresh.

AS IF THE MEAT WERE FROZEN.



Freeze-em...

Prevents Sliming and Mould on Meat, and Absolutely Does Away With the Necessity of Trimming, Thereby Making a Great Saving to Butchers.

Is Healthful. It cannot be Detected, and does not destroy the Natural Flavor of the Meat.

Invented and Manufactured Only By

B. HELLER & CO.

CHEMISTS,

249-251-253 S. Jefferson St., Chicago, U. S. A.

WRITE FOR DESCRIPTIVE CIRCULAR.

Local and Personal

MUTTON OUT-PULLED BEEF.

The "tug-of-war, fancy cake walk and ball" of the New York Veal and Mutton Company and the United Dressed Beef Company, of New York City, came off last Friday night, 7th inst., at the Teutonia Assembly Rooms, 16th street and 3d avenue. The "tug-of-war" did not begin until after 11 o'clock. It was a grim teeth gritting and muscle straining event while it lasted. This contest was on an elevated stand across the center of the large hall. In addition to the main prize, the proprietor of the hall and his wife (Mr. and Mrs. Anderson) gave a handsome silver water pitcher and glass. "Anchor" of the U. D. B. team swung up to get more purchase; his harness slipped down; the V. & M. team "heaved" at the same time; the battle was too fierce for the unlucky "anchor" to reshuffle his fittings; the displaced harness slipped on down his legs and the "tug" was won. The mishap was unfortunate as it left still undecided the question: "Who would have won?" The rivalry between the contestants and their friends was intense. Under all the circumstances there is naturally much excitement over the matter. Each team claims its superiority and there are hosts of partisans in and out of the two concerns who also "root" for each. As it stands, the laurels of victory are with the Veal and Mutton team. The situation has that doubtful and interesting characteristic which lays a superb foundation for another contest between these two teams. The whole trade is stirred to a keen point of excitement. No affair would enthrall and draw so much as a return match between these identical tug-of-war men. We understand that a Brooklyn gentleman is willing to back this U. D. B. team for \$500 in such a contest. As the V. & M. team is willing to pull for a sweepstake, and just such a sum, a match should eventuate.

The National Provisioner thanks those who suggested that it hold the stakes. We prefer to look on, but would act if no one more acceptable could be secured. We suggest that the match be got up first. The stake holder will then be a very easy matter.

The 10 minutes which the struggle lasted showed a magnificent example of determination and fierce human doggedness.

The victorious Veal and Mutton team consisted of J. Larsen (captain), Bennie Anderson, Pete Mason, James Featherstone (anchor), Tom Lindholm, and Gormson. Charles Folger acted as wiper, and Pete Schaefer as flag carrier of this team. The United Dressed Beef team consisted of: Charles Batner, George Klinger (anchor), Andrew Olsen, Charles Rose, Henry Meyer, John Pinning, and Frank Klump. Mr. George Jantzer, as straight a man as there is in New York, refereed the battle. Each side felt that his decisions would have no personal or partisan bias. For misunderstandings, absence of fixed and agreed rules for this contest and other wrong impressions about important details he declared all bets off before he fired the pistol which started the "war." The betting had been heavy. The referee was not blamed but "rooters" argued on it out wif each other.

The warriors and their friends then swung into the other pleasures of the evening which included a full dance programme with a fine cake walk after the intermission. As the score card contained twenty dance numbers

and only two of them had been retired at 1 a. m. the reader can imagine the size of the late wee morning hours when the enjoyable event closed. Among those present The National Provisioner from its reserved box noticed: Secretary Lewis London, of the U. D. B. Co., and Mrs. London, Mr. Nathan Kann, of the New York Veal and Mutton Company; President Ben Kann, of the E. M. B. A., of the same company, Mrs. Kann and niece, Miss Rothschild, Mrs. Colonel John F. Hobbs, wife of the associate editor of The National Provisioner and her sister, Miss Collin, Abe Frank and wife, Miss Millie Frank, and Miss Birdie Ziegler, Mr. Simon Sanders (V. & M. Co.), and son, I. Kann, Dr. M. J. Murphy, Jr., Frank Murphy, Hardy Rodman, Sam Marks (Eastmans Co.), Henry Loeb, "Capt." Goldberg (V. & M. Co.), and son, Ed. Brunner (Fortieth street branch, V. & M. Co.), John Reinhardt, Val Imloff, Albert Manheimer and wife, Mr. and Mrs. E. Reese, Mr. and Mrs. Herzog (V. & M. Co.), and Miss Florence Herzog, Mr. and Mrs. Joseph Adler, Miss Bertha Marks, F. J. McCarthy (bookkeeper, V. & M. Co.), Sam Dietz and his fiance, Miss Foise.

The hall was crowded with several hundreds of guests in spite of the rainy night. Every one seemed to have a thoroughly good time.

** C. E. Barry, Swift and Company's representative in Washington, D. C., was in New York on Tuesday. He returned to the capital after a short stay.

** Mr. Wilhelm, lately manager for Nelson Morris & Co., at Manhattan Market, has been transferred to the management of the company's branch at McKeesport, Pa.

** H. W. Spare, Armour & Co.'s stenographer at the company's general offices, Manhattan Market, has resigned his position. This act is voluntary on his part.

** The Indianapolis Abattoir Company is coming to New York. The company will establish a branch of its business at West Washington Market. It will occupy the premises vacated by Darling Brothers Company. Arrangements are now being made to begin operations.

** R. A. Smith, formerly of Armour & Co.'s general office, Chicago, and later at Stamford, is returning to the parent house and will be succeeded by one of the company's staff as manager.

** General Manager W. H. Noyes, of Swift and Company's general Eastern business, is laid up at his home with grippe. Mr. Noyes was taken on Friday of last week and he is taking no chances of danger from exposure. He will be out soon.

** George Hotchkiss, of George Hotchkiss and Company, Manhattan Market, etc., came back from Florida last Saturday. Mr. Hotchkiss is much improved by his southern holiday.

** Harry Perly, superintendent for Swift and Company, at Santiago, Cuba, during the hot war time there, is now the company's manager at Flushing, L. I.

** W. B. Muholtz, formerly proprietor of the People's Market, at Stamford, Conn., has accepted a position with Swift and Company at their Manhattan Market branch. He has a very pleasant manner and should make a mark in the big city.

** Schwarzschild & Sulzberger Co. have secured a judgment against Charles J. Schaefer for the sum of \$121.

** The East River Beef Company Limited, has obtained a judgment against John B. Muller for \$529.

** George Hotchkiss & Co., Limited, have secured a judgment against Leon Alexander for the sum of \$193.

** N. Morris and others have taken judg-

ment against Simon Weil for \$192.

** Schwarzschild & Sulzberger Co. have just completed extensive improvements in Duluth. The company now has in that busy city an extensive plant, which is second to none in the place. It is completely equipped in every department. The company formerly sold their meat from the car to their customers, until they could obtain a suitable location in the heart of trade. In placing all new houses this concern has been very careful.

** S. Kahn & Co. have gone into the wholesale veal and mutton business at 753 First avenue in the old butcher shop opposite the premises of the New York Veal and Mutton Co.

** Schwarzschild & Sulzberger Co. have just acquired the ground and have made arrangements for new and commodious premises at St. Paul, Minn. This will be one of the finest branch houses in St. Paul. The present premises were inadequate for the increasing heavy demands of their trade.

** Swift and Company have purchased the rendering establishment of Michael A. Kirby, on Chicopee street, Springfield, Mass. Mr. Kirby remains in the employ of the new proprietors.

** F. E. Hill, manager for Swift and Company, at Naticoke, Pa., has been promoted to Allentown in the same State. J. A. Cannon will succeed Mr. Hill at the former branch.

** Trenton, Kan., has a "lady butcher." She is Miss "Tommie" Witten, a public school teacher, who has been placed in charge of a big meat market, as assignee. She is making a signal success of the job. She may give up teaching to run a meat business.

** Schwarzschild & Sulzberger Co. have secured the most advantageous location in the City of Washington, D. C., where the company will equip a fine plant into which they will transfer their business on Aug. 1 next. The location of the new premises will be at the corner of B and Seventh streets. This plot has been much sought and this company is particularly fortunate in securing it. Extensive improvements will be put in and every detail of this important branch will be of the latest improvements and for the best possible service in a house of this kind.

** The Eastmans Company of New York, has secured a judgment for \$76 against Arthur Goldstein.

** The Retail Butchers' Association of Columbus, O., had an important meeting at Balz's Hall, last Sunday at 2:30 p. m. A full attendance of members was present and discussed the pressing questions before them.

** The Board of Health meat inspectors for the week ending April 12, condemned the following quantities of meats: Beef, 3,400 lb.; veal, 700 lb.; mutton, 600 lb.; 48 calves, 2,400 lb.; hogs, 3,330 lb.; 18 barrels poultry, 3,600 lb.; 1 sheep, 40 lb.

When Outdoor Life

begins to resume importance it is well to remember that the Telephone Service reaches everywhere and gets there quicker than anywhere else.

Message Rates make the cost of telephone service at your house or office very moderate, but there are thousands of public stations available if you are not yet convinced of the value of permanent service at your own place.

NEW YORK TELEPHONE CO.

18 Cortlandt Street. 952 Broadway.
15 Dey Street. 115 West 30th Street.

DARLING BROTHERS' COMPANY,

405 W. 14th ST., Near 9th Ave., 14th St. "L" Station, New York.
TELEPHONE No. 2468-18th St. Convenient Surface Cars All Over.

DEALERS IN

Choice City Dressed Beef,
Mutton, Poultry, Game, Tongues, Hams, Bacon, Lard, &c.

Mortgages, Bills of Sale and Business Record

Butcher, Fish and Oyster Fixtures.

The following Chattel Mortgages and Bills of Sale have been recorded up to Friday, April 14, 1899:

BOROUGH OF MANHATTAN.	
Mortgages.	
Kornblum, D. & A., 125 Suffolk st.; to N. Bitzik (Filed April 10).....	\$26
BOROUGH OF BROOKLYN.	
Mortgages.	
Estrin, Mendel, 613 3d ave.; to Israel Lebsky (Filed April 7).....	\$400
Ebert, Charles, 190 Irving ave.; to Fredk. Kost (Filed April 10).....	100
Kultzow, F. L. J., 109 Moffat st.; to Mary Lersch (Filed April 11).....	100
Klein, Heyman, 290 Columbia st.; to Natl. Cash Reg. Co. (Filed April 13).....	115
Bills of Sale.	
Wolfstein, Gustave; to A. M. Levy (Filed April 13).....	186

Grocer, Delicatessen, Hotel and Restaurant Fixtures.

The following Chattel Mortgages and Bills of Sale have been recorded up to Friday, April 14, 1899:

BOROUGH OF MANHATTAN.	
Mortgages.	
Baldwin, H., 7 Forsyth st.; to M. Lewin (Filed April 8).....	\$59
Engel, Julia, 52 Houston st.; to J. Katz (Filed April 8).....	500
Nathanson & Workman, 321 Bowery; to P. Morris (Filed April 10).....	400
Nathanson & Workman, 95 Canal st.; to I. Workman (Filed April 10).....	500
Eastman, G. A., 55 W. 42d st.; to J. A. Dahn & Son (Filed April 10).....	1,500
Zurcher & Kendeler, 73 E. 4th st.; to J. Gruninger (Filed April 10).....	1,500
Eastman, Ada L., 738-740 6th ave.; to L. D. Morrison (Filed April 10).....	3,000
Ross, Quelling, 1215 3d ave.; to B. Ross (Filed April 10).....	400
Segal, Max, 316 E. 77th st.; to J. Weldenberg (Filed April 10).....	350
Ruger, Ida, 606 E. 15th st.; to C. Schorling (Filed April 10).....	250
Mehr, Louis, 1781 Lexington ave.; to B. Rosie Mehr (Filed April 11).....	107
Bachrach, Jos., 46 Gouverneur st.; to Faeter (Filed April 13).....	100
Lehmann, Julius, 204 9th ave.; to J. W. Lewis (R) (Filed April 13).....	240
Bills of Sale.	
Bruh, Morris, 1781 Lexington ave.; to L. Meyer (Filed April 10).....	\$400
BOROUGH OF BROOKLYN.	
Mortgages.	
Seefriee, Nanette, 1153 3d ave.; to John Gordon (Filed April 12).....	\$400
Marinus, George, 230 Duffield st.; to Anna C. Schmidt (Filed April 12).....	700
Silverman, Max, 22 Bushwick st.; to Minnie Stienik (Filed April 13).....	80
Marinus, George, 230 Duffield st.; to Alfred Richardson (Filed April 13).....	700
Haug, Daniel, 222 Liberty ave.; to Wm. B. A. Jurgens (Filed April 13).....	115
Bills of Sale.	
Schlottmann, Martin H., 352 17th st.; to Wilhemina Schlottmann (Filed April 7).....	\$500
Haffner, Joseph, 287 3d ave.; to Bernard Rauer (Filed April 10).....	75
Bierwirth, G. H., 872 Hancock st.; to Franz Franz (Filed April 11).....	400
Seabo, Joseph, 219 Green st. & 141 Huron st.; to George F. Schneider (Filed April 13).....	350
Uhlendorff, Selma, 727 Bedford ave.; to Philip Schneiderle (Filed April 13).....	130
Becker, George L., 804 Flatbush ave.; to Jas. A. McKinney (Filed April 14).....	400

BUSINESS RECORD.

CONNECTICUT—Michael F. Cunningham, Forestville, meats; succeeded by Wm. Cunningham.—Andrew R. Barrows, Hartford; meats, etc.; sold out.—E. F. Perry, New Haven, restaurant; sold out.—O. J. Selander, New Britain, meats; assigned.—William Meesburg, Norwalk, restaurant; R. E. mortg., \$3,000.

DELAWARE—F. T. Eagle, New Castle, butcher; destroyed by fire.

GEORGIA—Chris Arnheiter, Brunswick, butcher; A. F. Arnheiter succeeds.

ILLINOIS—John M. Dybirg, Chicago; meats, etc.; involuntary petition in bankruptcy.

INDIANA—Peter Scheick, Indianapolis, meats; canceled R. E. mortg., \$2,000.

MAINE—Charles M. Sawyer, Jonesport, meat market; succeeded by George E. Watts.—Amos W. Ames, Kittery, retail provisions; R. E. mortg., \$328.

MASSACHUSETTS—Frank H. Beale, Boston, provisions, etc.; assigned.—John Broderick's Sons, Boston, curriers; damaged by fire.—George W. Fisk, Lynn, provisions; assigned.—Ames & Hutchins, Brookline, provisions, etc.; two chattl. mortgs., \$800.—Underwood & Moore, Cambridgeport, fish; chattl. mortg., \$525, discharged.—A. C. Albert & Co., Fall River, provisions, etc.; Addison C. Albert sold R. E., \$1.—Jeremiah F. Sullivan, Fall River, provisions; voluntary petition in bankruptcy.—Charles Cummings, Holyoke, meat; bill of sale, \$1, etc.—Monat & LaBarre, Holyoke, meat; attached, \$300.—Fred M. Davis Lowell, fish; chattl. mortg., \$350.—William S. Pacifico, Malden, provisions; R. E. mortg., \$1.—George Mesick, Westfield, meat; chattl. mortg., \$1,000.

MICHIGAN—McNaughton, Walker & Co., Detroit, butter, etc.; damaged by fire; insured.—Werle & Russell, Marquette, meat; succeeded by A. F. (Mrs. J. C.) Werle.—Charles J. Goppelt, Saginaw, meats, etc.; involuntary petition in bankruptcy.

NEW HAMPSHIRE—Boston Beef Co., Dover, provisions; attached and store closed.

NEW YORK—Elridge & Husbands, Canandaigua, meat; succeeded by William Husbands.—Geo. W. Hill, Glens Falls, meats; succeeded by Gilbert & Tarrant.—Chas. Engelhardt, Buffalo, meats; realty mortg., \$4,500.—Wm. S. Rayfield, Buffalo, restaurant; chattl. mortg., \$700.—W. J. Ellsworth, Rochester, meat; chattl. mortg., \$193.

OHIO—Slifer Bros., Hamilton, meat; canceled R. E. mortg., \$4,000.—L. C. F. Klinger, Toledo, fish; R. E. mortg., \$1,000.—W. H. Slack Zanesville; transferred R. E., \$6,400; received two deeds, \$2,000 and \$5,000; purchase mortg., \$4,500.

PENNSYLVANIA—Simon Brahm & Son, Pittsburg, butchers; Simon Brahm dead.—F. C. Houck, Williamsport, meat; dead.—Jacob Poplowski, Coyne, meat, etc.; judgt., \$100.—Chestner & Bahl, Pittsburg, meats; judgt., \$156.—Henry J. O'Malley, Scranton, meats; execution, \$300.

RHODE ISLAND—A. E. Griswold, East Providence, meats; mortgage's sale advertised.—Ideal Grocery Co., Providence, meats, etc.; sold out.—Webster & Wilde, Providence, meats, etc.; dissolved; H. L. Webster continues.—George Rivet, Woonsocket, meats, etc.; assigned.

TEXAS—J. C. Haupt, Dallas, market; sued, \$529.

WEST VIRGINIA—O. A. Engle, Parkersburg, butcher; sold out.

Eugene McCargar has bought the meat market of Frank Magin at West Stockholm, N. Y.

L. M. & W. E. Berry have bought the market business of George Yost, at Fairview Station, Lock Haven, Pa.

AMONG THE ASSOCIATIONS.

The Butchers' and Marketmen's Association of Providence, R. I., held a largely attended meeting in Prescott Post Hall, last week. A chicken chowder was served and the members had a very enjoyable evening. The Finklang Society furnished the entertainment. H. A. Sayles, W. F. Cloudman, and C. E. Siegel, of the association, were the committee which made the event. The association will have a parade some time in May.

The Retail Grocers' and Butchers' Association of Detroit, Mich., gave a most pleasant ball Tuesday night in the German Salesmen's hall. On the second Tuesday in August the annual summer excursion of the association will take place.

The Retail Butchers' Protective Association of Troy, N. Y., held its big banquet at Altruria Hall of that city, Thursday night, of last week. This was the association's first event of the kind. It was a very enjoyable affair. President Patrick E. DeLee naturally felt gratified at the scene before him. Amid flowers and tasty viands the guests cracked their good humor and flung bouquets of friendship at each other. A sweet orchestra rendered the music for the evening.

Darlings in Their Spacious Plant.

The price of honest dealing and progressive ideas is the spacious new premises at 405 W. Fourteenth street, corner Ninth avenue, into which Darling Brothers Company began moving on Wednesday. The New York trading world knew them for many years as the Metropolitan Catering Company, at West Washington Market. The Darling Brothers moved into the commodious premises a couple of doors away. Their business continued to grow until meat, poultry, game, customers, and assistants pushed each other about and cried for more room. The above company was then formed and the extensive five-story building at Ninth avenue and Fourteenth street was secured. For the last four weeks carpenters and engineers have been overhauling the building from cellar to ceiling. New flooring, new walls, new ceilings, new everything, including handsome stairs and enamel paints, have been placed there to make the building new and convenient. After all of these bright things come the fixtures. The most improved system of tracking to be had has been installed from the street to the coolers and over the vast area of the space where such railroading is needed. The whole plant will be electrically lighted in every nook and corner. Two large refrigerators are put in. One of these is for ageing and ripening meats for connoisseurs and the best hotels and caterers. Long tiers of beef shelves extend over the first floor. The system of refrigeration will be so perfect and equal that stuff will be ripened to the hour, and meats, etc., kept to the degree. The extent of the Darling Brothers Company's new plant can be estimated when it is stated that the building is 50x120 feet and five stories high. The whole of it is equipped perfectly for handling the large business of the concern; and, when they got done figuring beef here, provisions yonder, and game, etc., there, they needed every bit of their space. They have doubled their delivery system in the last month. This popular company caters to the hotel and the restaurant trade especially, and do a general meat, game, poultry and provision business. The members are not talkers, their goods do the talking. They are pleasant, prompt straight and square men to deal with. They are getting in shape and seeing their friends at the same time. The Ninth avenue "L" and scores of surface cars stop at the place. The big sign will catch the eye, and the visitor will feel better by dropping in and shaking the Darlings' hands; but don't "shake" anything else. The things are nice enough for a feeling that way, but they are for sale. The whole of the tracking, etc., was installed by the well-known contractors, J. Duncan & Co. The system is their own and is superior. The floor space is about 20,000 square feet. New York City needs to be gratified at having such a firm in its midst to help to feed its hungry folk.

Business Opportunities.

POSITION WANTED.

Young man wishes position as salesman in sheep casings business. Best of References. Address SHEEP CASINGS, Box 84, The National Provisioner, 284-286 Pearl Street, New York.

POSITION WANTED.

Practical, first-class sausage-maker capable to take full charge of factory. Would like to hear from parties organizing a company; 16 years' experience, partly in Germany, and this country. Best of reference.

Address "Sausage Department," Care of THE NATIONAL PROVISIONER, 284 Pearl St., New York City.

FOREMAN WANTED.

Practical man wanted as foreman, at a small Fertilizer plant in Penna. State wages expected and give reference. Address O. F. C. Box 14, care of THE NATIONAL PROVISIONER 284 Pearl Street, New York.

Stocks of Provisions in Kansas City on Mar. 31, 1899.

	Mar. 31, 1899.	Mar. 31, 1898.
Mess pork, bbls.	270	3,389
Other kinds pork, bbls.	2,334	2,575
P. S. lard contract, tcs.	16,937	9,784
Other kinds lard, tcs.	4,421	3,662
Short rib middles, lb.	10,274,513	8,347,774
Short clear middles, lb.	3,032,398	2,418,108
Extra S. C. middles, lb.	10,481,927	5,891,139
Long clear middles, lb.	135,731	171,383
Dry salt shoulders, lb.	3,656,247	4,471,246
D. S. bellies, lb.	3,078,127	4,149,149
S. P. shoulders, lb.	431,069	1,173,061
S. P. hams, lb.	15,455,961	18,726,971
S. P. bellies, lb.	6,177,137	6,966,733
S. P. California hams, lb.	4,413,953	4,472,979
S. P. skinned hams, lb.	4,502,294	3,192,185
Other cuts meat, lb.	8,419,860	8,175,004

LIVE HOGS.

	March, 1899.	March, 1898.
Received	245,523	273,321
Shipped	19,229	18,716
Driven out	226,243	252,877

* The Cudahy Packing Company, of South Omaha, has shipped to Manila 36,000 cans of corned beef for the use of the troops. This shipment was ordered by Major Baldwin, chief commissary at San Francisco. The beef is in 2-lb. cans.

Chicago Markets

LARDS.

Choice prime steam.	a 5.10
Prime Steam	a 5.07 1/2
Neutral	a 6 1/2
Compound	a 4 1/4

STEARINES.

Oleo-stearines	a 5 1/2
----------------	---------

OILS.

Lard oil, Extra	—40
Lard oil, Extra, No. 1	—37
Lard oil, No. 1	—29
Lard oil, No. 2	—27
Oleo oil, "Extra"	—27 1/2
Neatsfoot oil, Pure	42 1/2 a 45
Neatsfoot oil, Extra	35
Neatsfoot oil, No. 1	28
Tallow oil	40

TALLOW.

Packers' Prime	a 4 1/4
No. 2	3 1/2 a 4
Edible Tallow	a 4 1/2

GREASES.

Brown	3 a 3 1/2
Yellow	3 1/2 a 3 3/4
White, A	3 1/2 a 3 3/4
White, B	3 1/2 a 3 3/4
Bone	a 4

BUTCHERS FAT.

Rough shop fat	1 1/2 a 1 1/2
Inferior or black fat	1 1/2 a 2
Suet	a 3
Shop Bones, per 100 lbs.	a 30

COTTONSEED OIL.

P. S. Y., in tanks	25 1/2
Crude, in tanks	22
Butter oil, barrels	29 a 30

FERTILIZER MARKET.

Dried blood, per unit	1.70 a 1.72 1/2
Hoof meal, per unit	1.57 1/2 a 1.40
Concent, tankage, 15 to 16 p. c. p. unit	1.40
Unground t'k'g. 10 to 11 p. c. per ton	15.00 a 16.00
Unground t'k'g. 9 & 20 p. c. per ton	15.00 a 15.50
Unground t'k'g. 8 & 20 p. c. per ton	13.50
Unground t'k'g. 6 & 35 p. c. per ton	12.00 a 12.50
Ground raw bones	23.00 a 24.00
Ground steamed bones	18.00 a 19.00

HORNS, HOOFs AND BONES.

Horns No. 1	\$190 a \$205 per ton 65-70 lbs. av
Hoofs	\$20.00 to \$22.00 per ton
Round Shin Bones	\$62.50 to \$67.50 per ton
Flat Shin Bones	\$41.00 to \$42.00 per ton
Thigh Bones	\$100 per ton, 90-100 lbs. av.

PACKERS' SUNDRIES.

Pork loins	a 5 1/2
Pocket Pieces	a 4
Tenderloins	15 a 15 1/2
Spare ribs	3 1/2 a 3 3/4
Trimnings	a 4
Boston butts	4 1/2 a 4 1/2
Cheek Meat	2 1/2 a 3

CURING MATERIALS.

Tenderloins	15 a 15 1/2
Pure open kettle	a 4 1/4
White, clarified	4 1/2 a 5
Plantation, granulated	5 1/2 a 5 1/4

COOPERAGE.

Barrels	a 80
Lard tierces	1.05 a 1.07 1/2

Stocks of Provisions in Milwaukee on Mar. 31, 1899.

	Mar. 31, 1899.	Mar. 31, 1898.
Mess pork, winter packed, new, bbls.	9,497	...
Mess pork, winter packed, old, bbls.	259	235
Mess pork, winter packed, bbls.	64	10,241
Other kinds of pork, lb.	6,485	6,112
P. steam lard, cont., tcs.	7,827	2,285
Other kinds of lard, tcs.	790	891
S. R. middles, lb.	4,328,150	1,863,548
S. C. middles, lb.	774,810	620,371
Extra S. C. middles, lb.	392,030	442,372
L. C. middles, lb.	18,106	274,492
D. S. shoulders, lb.	242,367	267,804
S. P. shoulders, lb.	759,920	854,310
S. P. hams, lb.	4,867,660	9,016,200
D. S. bellies, lb.	2,421,620	2,717,044
S. P. bellies, lb.	451,840	899,200
S. P. Cal. or Pic. hams, lb.	3,000,765	1,975,200
S. P. Boston shoulders, lb.	652,900	575,700
S. P. skinned hams, lb.	2,961,216	6,758,344
Other cuts of meats, lb.

Stocks of Provisions in South Omaha, on Mar. 31, 1899.

	Mar. 31, 1899.	Mar. 31, 1898.
Mess pork, bbls.	2,960	532
Other kinds pork, bbls.	3,086	5,617
P. S. lard contract, tcs.	4,039	1,606
Other kinds lard, tcs.	780	1,042
S. R. middles, lb.	5,542,232	2,647,901
S. C. middles, lb.	2,735,045	1,775,372
Extra S. C. middles, lb.	6,036,565	4,157,923
L. C. middles, lb.	129,360	92,858
D. S. shoulders, lb.	781,498	770,047
S. P. shoulders, lb.	1,190,924	1,054,201
S. P. hams, lb.	13,244,182	11,799,673
D. S. bellies, lb.	5,007,625	3,935,917
S. P. bellies, lb.	5,044,128	3,980,153
S. P. Cal. or Pic hams, lb.	8,415,037	3,331,577
S. P. skinned hams, lb.	5,728,844	1,908,041
Other cut meats, lb.	4,415,290	4,811,947

LIVE HOGS.

	March, 1899.	March, 1898.
Received	169,740	136,085
Shipped	...	13,138
Driven out	169,821	122,392
Average weight of hogs received March, 1899, 247. February, 1898, 260.		

Friday's Closings.

COTTON OIL.—

The closing market was very strong, but was in all respects as to prices unchanged from those noted in our review, good old yellow at 25 1/2 bid and 26 asked, and prime yellow at 26 bid and 26 1/2 asked, although small lots could be bought at the inside figures.

TALLOW.—

On Thursday it transpired that the sales of city in hhd's, then and the day before had been 100 hhd's. to the home trade at 4%, and 50 hhd's., special, for France, at 4 7-16. The 250 hhd's. to be delivered to the home trade for the week on contracts were in at 4%. On Friday there were further sellers of city, in hhd's., at 4%, and bidding unimportant, while it was thought some lots could be bought at 4 5-16.

OLEO STEARINE.—Further sales of 25,000 pounds out of town at 5%, delivered here.

RARE BUSINESS CHANCE.

FOR SALE.—An established pork and sausage business with the finest and best Retail Trade of the city, in a city of 175,000 inhabitants, New York State. New improved Ice and other Machinery; having large building with cellars; low rent; best of reasons for selling. This is a chance of a life time for any one having \$25,000 to \$30,000 to invest. For further particulars, address

BUSINESS CHANCE, BOX 6,

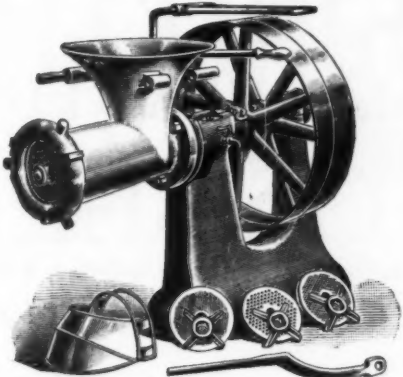
The National Provisioner,

284 PEARL STREET, NEW YORK CITY.

ENTERPRISE

Power Meat Choppers


TINNED



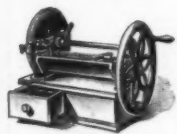
No. 56, \$125.00 No. 66, \$225.00
 No. 76, Steam Jacket, \$275.00

Send for our Illustrated Catalogue


The Enterprise Manufacturing Co. of Pa.
 Third and Dauphin Streets Philadelphia, Pa., U. S. A.




Power Meat Chopper




Rotary Smoked Beef Shaver




Meat and Food Chopper




New "Rapid" Coffee and Spice Mill




Sausage Stuffer and Lard Press



Smoked Beef Shaver



Meat and Food Chopper



New "Rapid" Coffee and Spice Mill

The Buckeye Iron and Brass Works

DAYTON, OHIO.

MANUFACTURERS OF

Cottonseed Oil Mill
 AND Linseed Oil Mill

MACHINERY

OF ALL KINDS.

Rolls, Hydraulic Pumps
 Cake Formers Meal Cookers
 and Accumulators.

*The Most Perfect System
 of Pressure Application.*

*The Very Latest Improvements
 and the Very Best.*



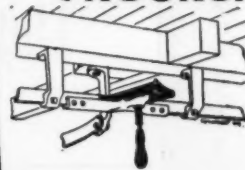
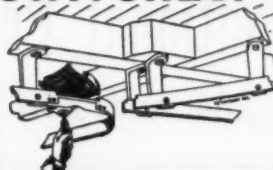
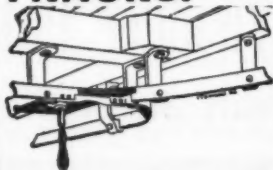

THE BUCKEYE HYDRAULIC PRESS. SET OF 60-TON COOKERS FOR COTTONSEED OIL MILLS.

S. BARON,
 Manufacturer of and Dealer in
BUTCHER FIXTURES,
 Ice Houses, Railings, Counters, Blocks and Desks, Fish
 and Oyster Markets Fitted up, Butter and Egg Store
 Fitted up. Also dealer in all kinds of Butchers' Tools.
316 FLUSHING AVENUE,
 Near Classon Avenue, BROOKLYN, N. Y.

Subscribe to....

THE NATIONAL PROVISIONER.

TRACKS. ~ SWITCHES. ~ TRUCKS.



CORRESPONDENCE SOLICITED.
 REFER TO ALL FORMER CUSTOMERS.

J. DUNCAN & CO., 94 Blackstone St., Boston, Mass.

Our Yellow Book!

THE MANUFACTURE OF COTTONSEED OIL AND ALLIED PRODUCTS.

o-o-o-o-o-o-o-o-o

Price \$3.00 per Copy.

THIS BOOK IS FILLED WITH MATTER OF RARE VALUE TO THE TRADE.

o-o-o-o-o-o-o-o-o

TABLE OF CONTENTS:

COTTONSEED OIL MANUFACTURE:

- a The fundamental principles of oil milling.
- b A systematic analysis of cake indispensable.
- c Extremes of temperatures in cooking the meals equally wasteful.
- d Short time pressing baneful in its results.
- e The steam pressure gauge an important factor.
- f The recording thermometer used to indicate past conditions present in heater.
- g Pressure and its correct application in the obtainment of extractable oil.
- h The recording hydraulic pressure gauge.
- i Modern heaters, their construction and operation.
- j The difficulty experienced in treating meals.
- k Hints to practical oil millers with regard to press-room appliances and methods.
- l Refining and filter press classification.
- m Evils attending the use of the hair mat.

n Hard cake and measures for its prevention.

o The manufacture of cottonseed oil on a small scale incompatible with economy.

LATEST METHODS FOR REFINING OF COTTONSEED OIL:

Cottonseed Oil for soap making.

CAKE ANALYSIS:

Testing process, apparatus required, cost of same.

IMPORTANT ADDENDA:

FILTER PRESSES AND OTHER MACHINERY.

RULES REGULATING TRANSACTIONS IN COTTONSEED OIL AMONG MEMBERS OF THE NEW YORK PRODUCE EXCHANGE.

BUTTERINE AND MARGARINE MANUFACTURERS IN EUROPE.

COTTON OIL MILLS IN THE UNITED STATES.

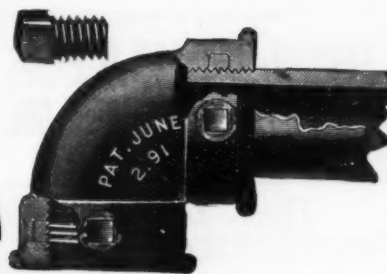
o-o-o-o-o-o-o-o-o

The National Provisioner Publishing Co.,
284 and 286 Pearl Street, New York.

TIGHT JOINT

MALLEABLE IRON

AMMONIA FITTINGS



For ICE & REFRIGERATING MACHINES

NEVER LEAK.

TIGHT JOINT CO. 159-161 BANK ST., N. Y.

The.... Laboratory Department of The National Provisioner

OFFICIAL CHEMISTS
TO THE
NEW YORK PRODUCE
EXCHANGE,

Also Analytical and Consulting Chemists to the packinghouse and allied industries, is prepared to undertake the analysis of all products and supplies of the Packinghouse, Tannery, Soap Factory, Fertilizer Works and the Cottonseed industry.

Accurate analyses made and samples duplicated of all commercial products.

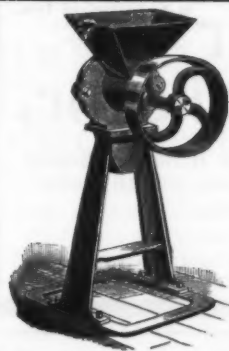
Our certificates, as OFFICIAL CHEMISTS TO THE NEW YORK PRODUCE EXCHANGE, are universally accepted as standard.

Our terms are reasonable. Only absolutely reliable work done and trustworthy advice given. For regular monthly or yearly work, special reduced rates will be given.

Practical advice furnished on all questions in the packinghouse, cottonseed oil, tanning and other commercial industries. Our chemists are specialists in the above lines, obtaining their experience in actual manufacturing. Expert advice given on lard, oils, greases, tallows, etc. The making, bleaching or refining.

Prompt and accurate analyses of Glues, Oils, Preservatives, Colors, Paints, Soaps, Varnishes, Minerals, Ores, Iron, Steel and Substances of every Description.

284-286 PEARL STREET, NEW YORK.



BUFFALO SPICE MILL.

SAVE MONEY BY GRINDING YOUR OWN SPICE.

BEST AND CHEAPEST IN THE WORLD.

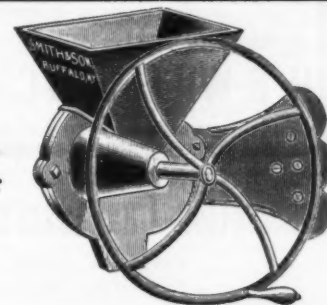
Made expressly for Butchers from all new designs and take the place of expensive mills and do the same work.

No. 1 with Fly Wheel for hand-power, if so ordered.

No. 1 Mill, - - - - - \$12.00

No. 2 Mill, - - - - - 20.00

No. 1, Post Mill, \$8.00 for hand or power as ordered.



POST SPICE MILL.
No. 1 Mill, Pulley or Fly Wheel as ordered.

JOHN E. SMITH'S SONS,

BUFFALO, N. Y., U. S. A.

Manufacturers of THE BUFFALO CHOPPERS and SILENT CUTTERS.

ESTABLISHED 30 YEARS.

THOMAS GOULARD & CO.,
Inspectors, Weighers, Etc.
Provisions, Lard, Tallow, Oleo, Oils,
—Etc.—
NEW YORK AND CHICAGO.

H. C. ZAUN,
Provision Broker,
Room 409 Produce Exchange,
NEW YORK.

I do a strictly Brokerage business, neither buy nor sell for my own account. Reference, the Provision Trade of New York generally.

JACOB LEVY PAYS THE HIGHEST PRICES FOR
FAT, CALFSKINS, HIDES and PLATES.
799 First Avenue, New York City.
76 Kent Street, Greenpoint, L. I.
117 S. Railroad Avenue, Mount Vernon.
238 S. Regent Street, Portchester.
Wagon calls to all parts of the city, Brooklyn, Westchester Co., and Yonkers.

HERMAN BRAND,
DEALER IN
FAT, CALFSKINS, SUET and BONES
413 East 51st St., New York.
Wagons visit all parts of the city. Country orders solicited.

KINGAN & CO., Ltd.,
Pork and Beef
Packers,

INDIANAPOLIS, - - IND

BRANCHES:

RICHMOND, VA.
NEW YORK, Manhattan Market.
PHILADELPHIA, PA., Vine Street.
BALTIMORE, MD., South Street.
MEMPHIS, TENN.
SAN FRANCISCO, CAL.
SYRACUSE, N. Y.

PATENTS

Quickly secured. OUR FEE DUE WHEN PATENT OBTAINED. Send model, sketch or photo, with description for free report as to patentability. 48-PAGE HAND-BOOK FREE. Contains references and full information. WRITE FOR COPY OF OUR SPECIAL OFFER. It is the most liberal proposition ever made by a patent attorney, and EVERY INVENTOR SHOULD READ IT before applying for patent. Address:

H. B. WILLSON & CO.
PATENT LAWYERS,
Le Droit Bldg., WASHINGTON, D. C.

Subscription Canvassers

WANTED IN LEADING CITIES
THROUGHOUT THE WORLD.

Very Liberal Commission.

For terms address

THE NATIONAL PROVISIONER,
284 Pearl St., New York.

TELEPHONE No. 1251 BROAD...

BECHSTEIN & CO. SAUSAGE CASINGS

New York: 50 Water Street,
Chicago: Union Stock Yards. London: 118 Great Suffolk Street.

Illinois Casing Company,

Cleaners and Importers of

Sausage Casings,

102 Michigan Street, - - - - - Chicago.

JOSEPH BACHARACH, (Established 1876.)
Importer and Exporter...

OF ALL KINDS OF

SAUSAGES

347 Greenwich Street, - NEW YORK, U. S. A.

Telephone, 586 Franklin.

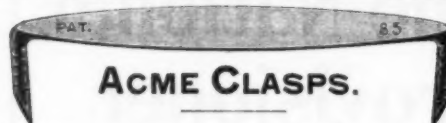
M. ZIMMERMANN, (Established 1874.)

Manufacturer and Dealer
in all kinds of

KOSHER PROVISIONS...

LARGEST PLACE OF ITS
KIND IN THIS CITY.

318-320 East Houston St., New York.

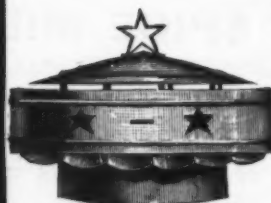


ACME CLASPS.

THE BEST AND ONLY RELIABLE COVER FASTENER FOR
PAILS, TUBS AND BOXES.
USED AND ENDORSED EVERYWHERE BY

LARD PACKERS AND SHIPPERS.
ACME FLEXIBLE CLASP CO.
SOLE MANUFACTURERS.

Clark and 17th Sts., CHICAGO, ILL.



Down Drafts Prevented.

The "Star" Ventilator.

Galvanized Iron.
Copper.
Brass.

Ornamental.
Storm-proof.
Effective.

Specially Adapted for
Packinghouses, Cold Storage Buildings, Smoke
Houses, Slaughter Houses, and all kinds
of Buildings.

Explanatory circulars mailed free.

MERCHANT & CO. Inc., Manufacturers of High-Grade Roofing Tin,
517 Arch St., Philadelphia.

**WANT AND FOR SALE ADS CAN BE
FOUND ON PAGE 42.**

STEPHEN B. OLIVER,
COMMISSION MERCHANT,
15 Whitehall Street, NEW YORK.
Specialty—PACKINGHOUSE PRODUCTS.

E. E. JOHNSTON,
COMMISSION BUYER OF
HOGS, SHEEP
AND CATTLE.
N. Y. CENTRAL LIVE STOCK YARDS
EAST BUFFALO, N. Y.
OFFICE, ROOM 15, EXCHANGE BUILDING.

Carlsson & Aqvist,
OREBRO, Sweden.
Commission Merchants, Solicit Agencies of
American Packinghouses and Refineries.
Cable Address: AQVIST-OREBRO.
HIGHEST REFERENCES. (Lieber's Code used.)

GERMANY.

VICTOR v. d. OSTEN,
HAMBURG.

Commission Agent,
NEUTRAL LARD, TALLOW, OLEO, PROVISIONS,
COTTON OIL.

Correspondence Solicited.
Liberal Advances on Consignments.

E. M. HOEFGEN
BERLIN, N. GERMANY.
Nordhafen 3.
RECEIVERS, IMPORTERS AND
COMMISSION MERCHANTS....

Beef and Pork Products
OF ALL KINDS.

Would represent good houses.
HIGHEST REFERENCES.
Correspondence Solicited.

THE NATIONAL PROVISIONER.
ANNUAL SUBSCRIPTION
ONLY \$3.00 FOR 52 WEEKLY ISSUES.

Will you Export to Germany? Correspond with
EMIL BORGMANN,
BERLIN, N. O. Werneuchenerstrasse, No. 1.
Receivers, Importers and Commission Merchants,
Would represent good houses for sales of

Choice Western
Steam Lard,
Beef and Pork Products of all kinds,
Sausages, Cotton Oil, Cotton, Etc.
Highest References. Best relations with Buyers.
CORRESPONDENCE SOLICITED.

O. Kiderlen,
HAMBURG, GERMANY.
Importer of
Choice Western
Steam Lard.
Neutral Lard, Pork and Beef Products, Oleo
Oil, Cotton Oil and Products.
CORRESPONDENCE SOLICITED.

C. & G. MÜLLER,
Actiengesellschaft,
in Rixdorf-Berlin and Stettin, Germany
IMPORTERS OF
LARD, BEEF AND PORK PRODUCTS
OF ALL KINDS, COTTONSEED OIL
AND CHOICE TALLOW.
MAIN OFFICES:
Rixdorf-Berlin, Germany. Richardsplatz 10.

PAUL FAHRENHORST
HAMBURG, GERMANY
IMPORTER, BUYER AND RECEIVER OF
LARD AND NEUTRAL LARD,
Oleo Stearine, Greases, Oleo Oil, Tallow and Cottonseed
Oil. Open for American Agencies and
Representations. Highest references.

In writing to advertisers,
please mention . . .

THE NATIONAL
PROVISIONER.

RUSSIAN SHEEP CASINGS

HABERKORN BROS.
IMPORTERS

ADMIRALITÄTSTRASSE No. 40
HAMBURG, GERMANY

W. Wilson Tickle,
COMMISSION MERCHANT,

166 and 167 Palmerston Buildings, LONDON, E. C.
Proprietor of THE AUSTRALIAN TRADING WORLD
Will undertake any Commissions for the
purchase of English goods.
Samples of Cutlery, etc., furnished by par-
cel post on receipt of remittance to cover cost.
Orders must be accompanied with cash or
its equivalent.

WE MAKE AUTOMATIC
ENGINES

Of 10 to 50 H. P., with finest Governing System,
and will guarantee best possible regulation, with
highest economy in steam.

ALSO BUILD PLAIN SLIDE VALVE ENGINES AND
BOILERS

FROM 3 H. P. UP.
Pamphlet with full information, by stating
wants and addressing
JAMES LEFFEL & CO.
BOX 42. SPRINGFIELD, OHIO, U. S. A.

No Gluemaker can
Afford to be with-
out Our Book,
THE MANUFACTURE
OF GLUE
AND GELATINE.

Including a List of the Manufacturers
of Glue and Gelatine in the
United States & Canada.

Price \$10 per Copy.

...THE...

NATIONAL PROVISIONER PUBLISHING CO.

NEW YORK: CHICAGO:
284-286 Pearl Street. Rialto Building.

What They Say of It.

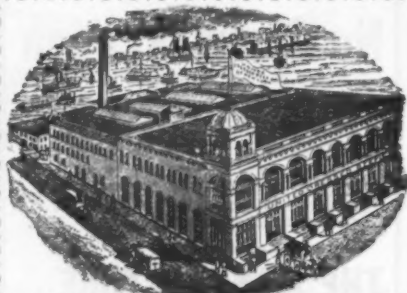
San Francisco, May 14, 1898.
"The National Provisioner."

Enclosed please find our check
on Bank of California of this city.
We have received the book and find
it very valuable. We think no glue-
maker should be without one.

Yours truly,
Pacific Bone, Coal and Fertilizing Co.
A. Haas, Manager.

From "The Scientific American."

The manufacturers of glue have
made special effort to keep their
methods and processes as secret as
possible; so that the literature on
the subject is very limited. Nearly
every manufacturer has some little
arrangement, machine or device
which enables him to economize in
some way or other, so that "The
National Provisioner" has done
wisely in collecting the writings of
men who are entirely familiar with
the various processes of making
glue and gelatine. ["The National
Provisioner" not only collected the
writings of experts, but ordered
the same at considerable expense.
—Ed.] The result is a very helpful
book, which may be regarded as
one of the most important contri-
butions ever made on the subject.
The book is handsomely printed and
bound and is well illustrated. It
also includes a complete list of man-
ufacturers and dealers in glue and
gelatine in the United States and
Canada.



THE UNITED DRESSED BEEF COMPANY ^{OF} NEW YORK, CITY DRESSED BEEF.

Telephone, 3525 39th Street,
Connecting all Departments.

PACKERS AND EXPORTERS OF INDIA MESS AND ALL SALT BEEF.

MANUFACTURERS OF

Beef Casings, Dried Blood, Fertilizers, Oleo Oils, Stearine, Prime City Tallow.
Ground Bone, Horns and Cattle Switches. Selected Hides.

HIGHEST PRICES PAID FOR SHOP FAT AND KIDNEY SUET.

43d and 44th Streets, First Avenue and East River, NEW YORK.

ISAAC BLUMENTHAL, President.
LEWIS SAMUELS, Treasurer.

GEORGE STRAUSS, Vice-President.
LEWIS A. LONDON, Secretary.

ARMOUR PACKING CO.,

KANSAS CITY, MO., U. S. A.

"GOLD BAND" Brand

Hams and Bacon, Sliced Ham and Sliced Breakfast Bacon.

"WHITE LABEL"

Lard and Soups.

"HELMET"

Canned Meats and Mince Meat

BOSTON PACKING & PROVISION CO., BOSTON, U. S. A.

Established 1881.

PORK AND BEEF PACKERS.

SOLE PROPRIETORS of The Celebrated
"FERGUSON" Hams and Bacon
"BLUE BRAND" All Leaf Lard in 3, 5, and 10 lb. pails.
"RED BRAND" Pure Lard in 3, 5, and 10 lb. pails.
"ADVANCE BRAND" Pure Lard in tierces and tubs.

THE FINEST PRODUCTS SOLD.

GENERAL OFFICE,
77 & 79 So. Market St., BOSTON, MASS.

QUALITY is always our FIRST Consideration.

NEW YORK OFFICE, 413 Produce Exchange.
Packinghouse, CAMBRIDGE, MASS.

Cable Address: "ESSBEPF."

Telephone: No. 436, JERSEY.

Jersey City Packing Company,

BEEF AND PORK PACKERS. CUNERS AND EXPORTERS OF AND DEALERS IN FINE PROVISIONS. REFINERS OF LARD.

Manufacturers of "White Star" Brand of Lard. "Eagle" Brand of Hams and Breakfast Bacon. "Peerless" Brand Sausages.

BEEF AND PORK PACKED SPECIALLY FOR ALL CLIMATES.

Salesrooms and Packing Houses: 138-154 9th St., JERSEY CITY, N. J.

HARRISBURG, PA., OPERATED BY
HARRISBURG PROVISION CO.

LIVERPOOL, ENG.

WICHITA, KANSAS;
NEW YORK CITY.

BUFFALO, N. Y.

THE JACOB DOLD PACKING CO.

KANSAS CITY, MO.

WESTPHALIA
HAM.

CURERS AND JOBBERS OF
PROVISIONS AND CANNED MEATS

WHITE ROSE
LARD.

SPECIAL ATTENTION PAID TO FOREIGN TRADE.

AND ALL PACKING HOUSE PRODUCTS.

Learn to Stuff Birds—Learn Taxidermy—Learn To-Day!

BECAUSE SUCCESS IS GUARANTEED FROM THE START! Because the work is pleasant as well as profitable. A Collection of Birds is both Beautiful and Valuable. BIRDS, ANIMALS, FISH, REPTILES, etc., may be preserved, with little trouble, as records of the day's chase.

Boys, Girls, Men and Women can do nice work from the start and can become EXPERT in one week. Mounted birds find a ready sale, besides you can make money teaching your friends. Every school should have a collection of native birds and animals.

TAXIDER is a compound of wonderful embalming power. It is not necessary to skin birds or animals when using TAXIDER. Birds when mounted with TAXIDER become as hard as stone, and will last a thousand years undisturbed by moth or time. No tools required excepting those that everyone has.

ONE BOX TAXIDER is enough to mount 30 birds the size of a quail, with full instructions, for mounting everything. Also instructions for tanning skins for rugs, etc. Price, \$1.00.

SEE WHAT ONE MAN SAYS:

Tacoma, Wash., Aug. 9, 1898.—Mr. F. L. Ackley. I received the box of Taxider some time ago, it works fine. I have just finished mounting a beautiful swan. I have already a nice collection of birds, and a class of seven boys. It is really wonderful how it works. The very first bird I mounted was a success. Please find enclosed money order for one dozen boxes. Please rush as I am in quite a hurry. Thanking you for past favors, I remain truly yours, J. H. Flanders, Tacoma, Wash.

I have letters like this from hundreds of people and all are having success. Send for a box to-day. You can learn in one hour. Remember success is guaranteed from the start. Taxider is manufactured by

F. L. ACKLEY, Sioux City, Iowa, U. S. A.

THE NATIONAL PROVISIONER.

ANNUAL SUBSCRIPTION

ONLY \$3.00 FOR 52 WEEKLY ISSUES.

F. W. MAURY & CO.

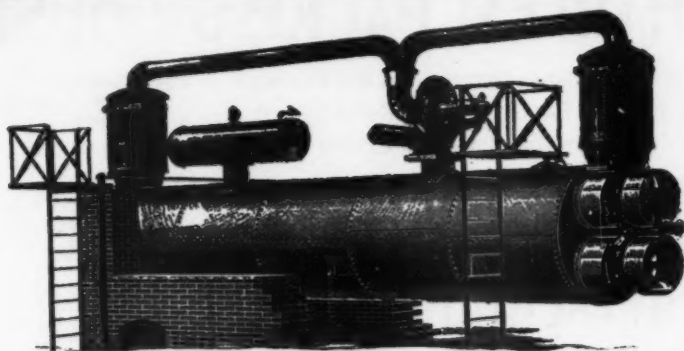
BROKERS IN

COTTON OIL

CRUDE AND REFINED.

LOUISVILLE, KY.

CORRESPONDENCE INVITED.



Odorless Fertilizer Dryers

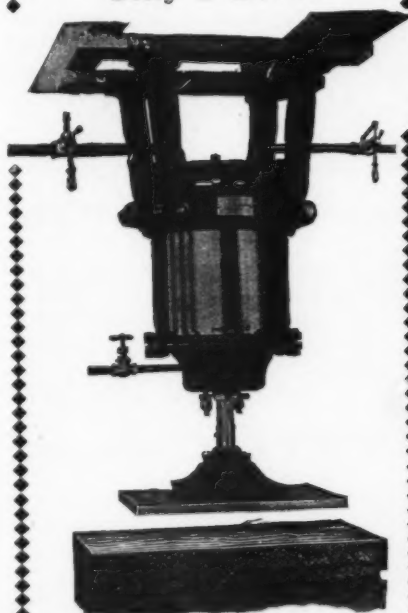
STEAM TRAPS,
EXHAUST FANS.

Seamless Copper Flants, etc.

The V. D. Anderson Co.
CLEVELAND, OHIO.

Some People

Pack Meat in
Boxes Using
Only a Lever



Our Steam and
Air Box Press
is better than a
Lever or Screw

WM. R. PERRIN & Co.,
CHICAGO.

Subscribe to
The National Provisioner.

SWIFT'S Chicago Dressed Beef Mutton, Lamb, Veal, Pork AND Provisions

FOR SALE AT THE FOLLOWING BRANCH HOUSES:

NEW YORK:

105 Barclay St.
22-24 Tenth Ave.
West Washington Market.
Cor. Thirtieth St. and Tenth Ave.
Manhattan Market (West Thirty-fifth St.).
Foot West Thirty-ninth St.
Morrisania, 769-771 Westchester Ave.
Slaughter House and East Side Market, 1st ave.
between Forty-fourth and Forty-fifth Sts.
One Hundred and Thirtieth St. and Twelfth Ave.
Eleventh Ave., Thirty-fourth and Thirty-fifth Sts.
Foot East Thirty-first St.
Cor. Centre and Grand Sts.
Slaughter House, 664-666 West Thirty-ninth St.

BROOKLYN:

100-102 North Sixth St. 74-76 Atlantic Ave.
182-184 Fort Greene Place. 172 Fort Greene Place.

JERSEY CITY:

Wayne Street Market, cor. Grove.
Ninth Street Market, 138 Ninth St.

SWIFT AND COMPANY

Central Office, 32-34 Tenth Avenue, - - - NEW YORK CITY.

THOS. J. LIPTON CO.

PORK PACKERS AND MANUFACTURERS OF

Foreign and Domestic **High Grade Sausages**

"FINEST BRAND" HAMS, BACON,
LARD, ETC.

Correspondence Sought. *Thos. J. Lipton Co., Chicago, U.S.A.*

JOHN JAMISON,
(Established 1849.) Water and Market Sts.,
Packinghouse, PHILADELPHIA.
138 and 140 N. Delaware Avenue.
Dealer and Commission Merchant,
PROVISIONS AND PRODUCE.

IF YOU have anything For
Sale tell all about it on
page 42. Results are
sure. A little Ad will
do the trick.

ESTABLISHED
1842.

JOHN P. SQUIRE & CO.'S

INCORPORATED
1892.

PURE KETTLE-RENDERED LEAF LARD

21, 23, 25
Faneuil Hall Market.

BOSTON, MASS.

39 and 40
North Market Street.

John P. Squire & Sons' HAMS AND BACON
ARE THE FINEST IN THE WORLD

Telephone 292 Franklin. Their process of preparing and curing gives that delicate flavor and beautiful color for which they are noted, and adapts them to any climate or season of the year.
OUR KETTLE RENDERED LEAF LARD CANNOT BE EXCELLED. . . . 20 Harrison Street, New York.

HALSTEAD & CO.,
Packers and Provision Dealers.
300 FORTYTH ST., NEW YORK.
Registered Cable Address "Roomfull," New York

EASTMANS CO.

OF NEW YORK

City Dressed Beef

SALESROOM AND ABATTOIR

59th St., 11th and 12th Aves.

NEW YORK

Telephone Call, 1190 to 1195 Columbus

TELEPHONE NO. 87, -39TH STREET.

JOSEPH STERN & SON

(SUCCESSORS TO STERN & METZGER.)

WHOLESALE BUTCHERSABATTOIRS, 616, 618 & 620 W. 40th St.
SALESROOMS, 617, 619 & 621 W. 39th St., N. Y.BEST QUALITY OF CITY DRESSED REFRIGERATED
BEEF ALWAYS ON HAND.**FREE!****Chicago Daily
Hide and Skin Bulletin**

CORRECT MARKET REPORTS

HIDES, SKINS, PELTS, TALLOW,
GREASE, FURS, Etc.It pays to know the ruling quotations.
Send for free sample copy and particulars.**HIDE AND LEATHER, 154 Lake St.,
Chicago.****THE NATIONAL PROVISIONER.**

ANNUAL SUBSCRIPTION

ONLY \$3.00 FOR 52 WEEKLY ISSUES

**START RIGHT FOR THE
NEW YEAR**

BY TRAVELING VIA THE

BIG FOUR.WAGNER SLEEPING CARS.
PRIVATE COMPARTMENT.
SLEEPING CARS.
BUFFET PARLOR CARS.
ELEGANT DAY COACHES.**DINING CARS.**ELEGANT EQUIPMENT.
SUPERIOR SERVICE.E. O. McCORMICK. WARREN J. LYNCH.
Pac. Traf. Mgr. Asst. Genl. Pass. & Tkt. Agt.
CINCINNATI, OHIO.**THE HARLEM PACKING HOUSE**

Slaughterer of and Dealer in Cattle, Hogs and Poultry.

Pork and Beef Packer. Lard Refiner.

Curer of Fine Provisions for Home and Export Trade.

RICHARD WEBBER,

Office and Refrigerated Salesrooms, - 120th ST. and THIRD AVE., NEW YORK.

ESTABLISHED 1880.

Schwarzschild & Sulzberger Co.

NEW YORK-ABATTOIRS-KANSAS CITY.

PACKERS and
CURERS OF
CHOICEST
GRADES OF**BEEF, VEAL,
MUTTON AND PORK**ALL
PACKING
HOUSE
PRODUCTS

NEW YORK CITY:

Main Offices:

45th St. & First Ave.

Main Branch and Abattoir:
First Avenue, 45th and 46th Streets
and East River.DEPOTS: 518 West Street; Gansevoort Market; Tompkins
Market, Third Ave. and 7th St.; First Ave. and 102d Street;
Twelfth Ave. and 132d Street.

BROOKLYN:

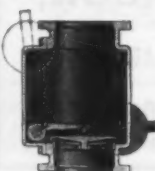
DEPOTS: Pacific and 5th Avenues;
Wallabout Market.Also Branches and Depots
in all of the Principal Cities
of the United States.**GEORGE LEES, SON & CO.**

Packinghouse and Cold Storage

Architects and ExpertsPlans, Specifications and Estimates Furnished on the Construction of
New, Extension or Remodeling of Old Packinghouses; including Technical
Information on the Manufacture of all Product of Cattle, Hogs and Sheep,
Canning, Compounding, Manufacturing of Extracts, etc., etc.

CONSULTATION GRATIS.

137-139 S. CLINTON ST., - - - CHICAGO, ILL.

PACKERS' TRUCKS!INDISPENSABLE IN A WELL-
EQUIPPED PACKINGHOUSE.**The Reynolds Improved
PACKERS' TRUCK.....**Is our specialty. Also full line of Wheel-
barrows—metal and wood. Send for illus-
trated Price List and Catalogue.**LANSING WHEELBARROW CO.,
LANSING, MICH.****Excelsior Straight-Way Back Pressure Valve.**This valve has no dash pots, springs, guides or complicated
levers to get out of order. It is simple, reliable and well made.
Never sticks, and can be relied upon at all times when using
exhaust steam for heating; or when used as a relief, or free
exhaust on a condensing plant, it has no equal. It is noise-
less and free from any complicated attachments.**JENKINS BROTHERS, New York, Philadelphia, Boston, Chicago.****2450 MACHINES SOLD**

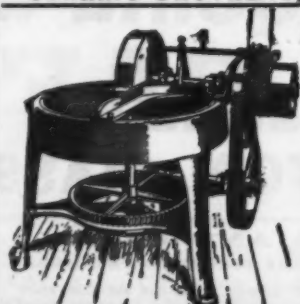
...OF...

**THE SILENT
MEAT CUTTERS.**

Write for Catalogue.

P. Billingham & Co.

TRENTON, N. J.



THE CUDAHY PACKING COMPANY

PACKERS OF REX BRAND MEATS AND LARD
Manufacturers of Soap
SHIPPERS OF ALL KINDS OF FRESH MEAT AND SAUSAGES

PACKING HOUSES: SOUTH OMAHA, NEBRASKA
 SIOUX CITY, IOWA
 LOS ANGELES, CALIFORNIA

Chicago Office, 763 Rookery Building
 CHICAGO, ILLS.

NORTH PACKING AND PROVISION CO.,

Highest Award, Diploma and Medal
 at the World's Fair for Pure Lard, Hams,
 Bacon, Bbl. Pork, Neutral Lard, Sausages.

PURE LEAF LARD, 3, 5, 10-LB. PAIL
TUBS, TIERCES.

Try their North Star Brand for
 something extra choice.
 Sure to please.

33 and 34 N. Market St., BOSTON.
444, 446 and 448 Produce Exchange, N. Y. CITY.

Packhouse, Somerville, Mass.

Frank Diesel Can Co. ...LARD PAILS AND MEAT CANS...

Stewart Ave., bet. 39th & 40th Sts.,
CHICAGO, ILL.

INTERNATIONAL PACKING CO., PORK PACKERS.

MANUFACTURERS OF...
FINE SUMMER
SAUSAGE.

AND JOBBERS OF PROVISIONS.

GENERAL OFFICES:
Royal Insurance Building.

CHICAGO, ILL.

PACKING HOUSES:
Union Stock Yards.

FREDERICK BOHNET, } *Orders promptly attended to, City or Country.*

Established 1868.

Telephone, No. 642 Franklin.

188 and 190 Monroe Street,
NEW YORK.

General Provision Dealer.

ESTABLISHED 1888.
INCORPORATED 1888.

LIBBY, McNEILL & LIBBY,

UNION STOCK YARDS,
CHICAGO, ILL., U. S. A.

PACKERS AND PRESERVERS OF MEATS.

Canned Meats.
Barreled Beef.
Canned Soups.

Cervelat, Salami, Holstein, Farmer and other
kinds of Sausage.
Hotels supplied with Cuts of Beef, Pork, Mutton,
Veal, Poultry, Etc.

Smoked Meats.
Extracts of Beef.
Condensed Mince Meat.

TRY A LITTLE AD ON PAGE 42.



We Make This Style in Three Sizes

The Retail Butchers' Protective Association of Cleveland has now been using one for more than a year.

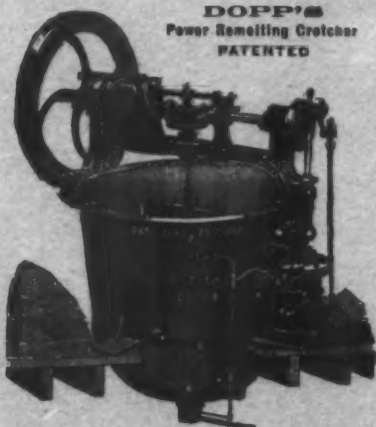
Write and ask them how they like it.

...PRICE IS REASONABLE.

C. O. BARTLETT & CO.,

Cable Address, "Bartlett."

CLEVELAND, OHIO, U. S. A.



DOPP'S
Power Remelling Crotcher
PATENTED

H. WM. DOPP & SON, THE LEADING HOUSE,

MANUFACTURERS OF

SOAP MAKERS' AND BUTCHERS' MACHINERY,

462 Ellicott Street Buffalo, N. Y., U. S. A.

ONLY HIGH GRADE GOODS AND ABSOLUTELY THE BEST.

Seamless Steam Jacketed Cast-Iron Kettles, with and without Agitators, Improved Lard Dryer, Mixer and Cooler, Steam Jacketed Vacuum Pans, etc.

Full Line of Soap Makers' Machinery

Descriptive circular and catalogue on application



DOPP'S STEAM JACKETED KETTLE
PATENTED.

Pacific Coast Borax Co.

BORAX

POWDERED
AND
CRYSTAL
REFINED.

**BORACIC
ACID**

POWDERED
GRANULATED
AND
CRYSTAL.

THE PRESERVING OF MEATS DEMANDS MODERN METHODS

~~~~~

Wisdom is shown by selecting a  
Preservative Reliable and abso-  
lutely Harmless.

CHICAGO:  
253 Kinzie Street.

NEW YORK:  
185 Water Street.

SAN FRANCISCO:  
101 Sansome Street.

**THE NATIONAL PROVISIONER ANALYTICAL LABORATORY,**  
 Official Chemists of the New York Produce Exchange.  
 JAMES C. DUFF, Chief Chemist.  
 294-286 Pearl St.,  
 NEW YORK CITY.

